

Cook

Canuck Place Children's Hospice

Job ID
41174

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LOCATION	DATE POSTED	EXPIRY DATE	
32772 Marshall Rd, Abbotsford, BC British Columbia	22-09-2026	21-03-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Part Time	CAD 29.83 per hour	No Experience	Other trades certificate or diploma

Job Details

APPLICATION PROCESS

Please submit your cover letter and your resume at <https://www.canuckplace.org/about-us/careers/>. This position will remain open until filled. We thank all applicants for their interest; however, only those candidates who have been shortlisted will be contacted.

Job Description

Cook

Location: Abbotsford Hospice

Reporting to: Manager, Support Services

Job status: Permanent 0.5 FTE (37.5 hours bi-weekly)

Compensation: \$29.63/hour (in alignment with Grid Level 19 of HEABC Facilities Wage Schedule)

We want our staff to “thrive” not just survive, so Canuck Place is committed to living our values of care exceeding not just minimum wage but living wage in B.C. This means that regardless of role our entry level salary is a minimum of \$28.20 per hour equivalent to \$55,000 full-time annually.

ABOUT US

Canuck Place Children’s Hospice (CPCH) is British Columbia’s recognized pediatric palliative care provider. For over two decades, through the many programs and services we provide, we have made a significant difference in the lives of children with life-threatening illnesses and the families who love them. Be part of a talented and innovative team that takes pride in supporting and providing the highest quality pediatric palliative care.

It is the expectation for all roles across the organization to know the organization's philosophy of pediatric palliative care and uphold a commitment to further one's knowledge. Our philosophy of pediatric palliative care is as follows: Pediatric palliative care improves quality of life, promotes comfort, and reduces suffering for children with life-threatening conditions (serious illness) and their families through a holistic approach addressing physical, emotional, social and spiritual needs. It is collaborative person & family-centered care delivered using a team-based approach throughout the continuum of care across all ages and stages of illness, including bereavement. It values choice and honest and compassionate communication.

At Canuck Place we understand that uniqueness is powerful. We hold each other accountable for an inclusive environment where employees feel empowered to share their experiences and ideas and know that they belong. We believe diversity drives innovation and the best pediatric palliative care for children and their families therefore we welcome that every person brings an individual perspective and experience to advance our mission. We have more work to do to advance diversity and inclusion, and we are building a culture where difference is valued. We have a commitment to inclusion across gender identity or expression, sexual orientation, religion, ethnicity, age, neurodiversity and disability status, to ensure our team members are empowered to bring their full, authentic selves to work. All staff are encouraged to contribute their perspective and lived experience through our internal employee groups such as Care 4 the Caregiver, Culture, DEIB (Diversity, Equity, Inclusion & Belonging), Green Team, Truth and Reconciliation and Wellness Committees.

WHY SHOULD YOU CHOOSE TO WORK HERE?

Canuck Place careers are full of connection, community, and care. We aim to nurture a supportive culture rooted in compassion, collaboration and support while providing expert care to children and families. Our team includes individuals with a special blend of sensitivity, compassion, and appreciation for life. Canuck Place is where no moment is missed. A place where you can make a difference.

We offer competitive compensation and a benefits package focusing on wellness and self-care that includes:

20 days' vacation (pro-rated to your full-time equivalency) to start with ongoing annual anniversary increases up to an organizational maximum of 45 days.

Up to two paid mandatory wellness days a year

Generous paid leave including compassionate and special leave when you need it.

Municipal Pension Plan (MPP)

100% employer paid benefits package from your first day which includes extended health and dental and \$1,500 annually for counselling.

Health and Wellness Spending account that provides up to \$1,000 annually to ensure you can focus on the benefits that are important to you and your family. Eligible after successful completion of the six-month probationary period.

Flexible working options.

Meal Program on-site at both hospice sites.

Continuous paid training and development opportunities so everyone has the opportunity to learn new skills and grow.

Ongoing parental support including top up for maternity and parental leave and paid leave for new grandparents.

YOUR ROLE

The heart of our organization lies in the care and support we all provide to children, families, staff, and volunteers. This role is a unique opportunity to make a meaningful impact in the lives of those we serve.

JOB SUMMARY

The primary responsibility of every job at Canuck Place is to provide care and support to children, families, staff, and volunteers in a safe and nurturing environment. This includes positively influencing the physical, emotional, and social well-being of all individuals involved with our organization.?

As a member of our team, you will play a key role in creating a welcoming environment that fosters trust, inclusivity, and collaboration. You are expected to maintain a high level of professionalism and to adhere to our organization's policies, procedures, and values of care at all times.?

You can fulfil this overall responsibility as part of the Food Services team. Our meals provide much-needed support and care to families when they need it the most, and to our staff so they can focus on caring for children and families. The kitchen helps to foster a sense of community.??

Cooks are responsible for planning, and preparing a variety of home cooked, nurturing meals (according to Foodsafe licensing standards) in collaboration with other food services staff. Other responsibilities include providing an open, warm, and welcoming environment, and interacting positively with families, volunteers, and colleagues.??

ACCOUNTABILITIES

This position is primarily focused on providing care and support to children, families, staff, and volunteers, which accounts for the majority of the job. This includes tasks such as providing direction to kitchen volunteers, assisting in planning recreational activities (baking, etc.) to include children and their families. Demonstrating flexibility to ensure families and colleagues are nurtured outside of set mealtimes as needed.

The remainder of your time will be spent utilizing your skills to support the organization's mission, values and operations, these responsibilities involve:

Prepare and serve hot meals for 15-50 people.

Offer a warm and inviting presence and be available to interact and answer questions for families, colleagues and volunteers.

Follows daily menu plans and adapts, as necessary, to accommodate changes in numbers of persons requiring meals. Plans cooking schedule to minimize time between completion and serving.?

Defrosts and prepares food in advance; cooks and prepares food items (e.g.?soups, sauces, salads, fish, poultry, meats, desserts, cookies); prepares food items for freezing.?

Ensures that?food is prepared according to preparation guidelines and?Foodsafe?standards.?

Checks?supplies?on hand and restocks the kitchen with necessary day-to-day supplies.?

Assists?staff,?volunteers,?and parents with?planning of?recreational activities (baking, etc.) to include children and their families.?

Supervises and engages the kitchen volunteers and provides direction during volunteer shifts.?

Maintains established rotation of food in storage and use of leftovers to minimize spoil and waste.?

Contributes to menu planning, food?presentation,?and recipe planning, in consultation with the Food Services Supervisor or the Support Services Assistant Manager.?

Follows cleaning schedule, as?required?(e.g.?cleans counters, sinks, stove, floors, machines,?equipment,?and storage areas; spot washes walls and splash area; removes garbage).?

Liaises with families,?volunteers,?and staff to discuss special dietary requirements and allergy alerts.?

Ensure?safety practices and procedures are adhered to. Demonstrating exceptional foodsafe and hygiene practices.?

Attends Interdisciplinary Rounds and other meetings as requested.?

Assumes other related responsibilities, as assigned.???

EDUCATION AND EXPERIENCE

Completion of qualification as a cook from a recognized cooking school, supplemented by a minimum of one-year related experience in food preparation and cooking. Food Safe Level 1 certification is required. Consideration will be given to an equivalent combination of education, training and experience. Related experience in a health care facility is preferred.??

Please note:

Evidence of Health Canada approved vaccinations must be provided prior to your first day of work.

Flexibility is necessary, as this position requires weekend and evening shift work.

QUALIFICATIONS

Completion of qualification as a cook from a recognized cooking school.?

Foodsafe Level 1 certificate is required.?

WHMIS certification is required (we can assist)

What you bring to the role:

Knowledge of commonly used kitchen equipment, its use and maintenance.?

Knowledge of cooking procedures and food safe techniques.?

Effective verbal and written English communication skills.?

Demonstrated ability to interact positively with individuals at all levels and with varying backgrounds, communication styles and experience.?

Ability to plan and organize work.?

Ability to work with children and families in sensitive situations.?

Ability to work both independently and collaboratively as a member of a team.?

Ability to establish and maintain appropriate professional and personal boundaries.?

Physical ability to carry out the duties of the position.?

Demonstrated ability to plan and prepare a variety of nutritious food items that appeal to all ages.

Basic computer skills: use of email (outlook) & internet browsers, Microsoft Word & Excel and asset.

Foodsafe?Level 1 certificate is?required.?

WHMIS certification is?required (We can assist).

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