

Cook's Helper (Casual) - The Wexford

Who We Are!

The Wexford, our Bria Community located in Tsawwassen, is looking for a casual Cook's Helper to join our team. Together, we create safe and vibrant communities, where choices are valued and seniors lead active and purposeful lives.

Why Bria Needs You?

Reporting to the Manager, Culinary Services/Executive Chef, the Cook's Helper is responsible for cooking and preparing a variety of food products including meats, seafood, poultry, vegetables, sauces, stock, breads and other food products including meats, seafood, poultry, vegetables, sauces, stock, breads and other food products using a variety of equipment and utensils according to kitchen protocol and standards.

Wage: \$17.82/hour to start

Who You Are!

- You must have compassion for others and the ability to provide a high quality of care service.
- We need a high energy and upbeat personality who can be playful, patient and respectful all at the same time.
- You are open to learning new skills, participate in ongoing training, and have good communication both written and spoken.
- You have a positive attitude and enjoy working in a senior care environment and/or a customer service environment.
- Does your lifestyle allow you to maintain both physical and mental wellness?
- Are you willing to be engaged and become a Bria Ambassador by volunteering and contribute to an engaged workplace culture?

What You Will Do!

- Ensure that meals are prepared in a timely manner in accordance with Bria recipes and assembles manuals and charts
- Prepare and follow a daily prep sheet to indicate levels on hand and amounts required
- Clean and organize the kitchen at all times. Follow all required checklists and cleaning schedules during and following his/her shift
- Assure the proper care and maintenance of all food service equipment; identify equipment needs for food preparation and service
- Ensure food quality by maintaining high levels of cleanliness, organization, storage, and sanitation of food products
- Maintain a positive attitude that promotes teamwork within the restaurant
- Performs other duties as assigned and directed by Sous Chef and Head Chef

Your Must Haves!

- Level 1 Food safe

- Minimum 1 year in a professional kitchen
- Must be eligible to work in the Canada

Perks

- Team Building Events throughout the year
- Bria Summer Family BBQ & Bria Holiday Party
- Club 16 / She's Fit Gym Corporate Discount Rate
- PNE / Playland Company Discount Code
- Sun Run & BMO Marathon Company sponsored
- Perkopolis
- Free Onsite annual Flu-Shot

Bria Communities Gives Back!

At Bria Communities, we don't just serve our residents but we are heavily involved with serving & helping within our communities. Here are some of the initiatives and fundraising campaigns that we participate in.

- Bria Big Bike to support the Canadian Heart & Stroke Foundation
- Walk for Alzheimer's to support the Alzheimer's Society of B.C.
- Surrey Food Bank
- The Grand Parade to support the Seniors Services Society in New Westminster
- Drive-Thru Turkey Trade to support DeltAssist
- Virtual Dementia Tours – An emotional experience we provide to the families, community workers, local governments and staff.



Alzheimer Society
BRITISH COLUMBIA



If you love interacting with and getting to know seniors, have exemplary customer service skills and really want to make a difference in the lives of our residents, we want to hear from you.

Please submit your resume and a cover letter outlining how your education and experience has prepared you for this position. Please apply through <https://briacommunities.ca/about-bria/join-team/>