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Santropol Roulant is hiring!

Social Entrepreneurship Kitchen Co-Manager

Santropol Roulant seeks a positive and motivated cook to develop our social economy kitchen projects

About Santropol Roulant

Santropol Roulant uses food as a vehicle to break social isolation between generations. Creatively and collaboratively, we strengthen and nourish our local community with our novel approaches to active community engagement, youth leadership, food security and social inclusion.

The Roulant's staff is young and dynamic with job descriptions and responsibilities that sometimes exceed their experience. As such, opportunities to learn and grow are key benefits of working at Santropol Roulant. Our working culture supports staff members in developing the skills required to ensure that our collective impact matches organizational and personal aspirations.

About the Position

The successful candidate will work in close collaboration with two teams: the social entrepreneurship team and the kitchen co-management team. Within the social entrepreneurship team, the kitchen co-manager will take leadership in developing our kitchen-related internal revenue generation streams, adapting projects and programs to maximise both economic and social returns. These projects may include external catering contracts, specialty cooking workshops, creating preserved goods for sale, and creating menus for our spectacular fundraising events.

In collaboration with the two other kitchen co-managers, they will ensure that our kitchen provides a fun and engaging environment where volunteers from diverse backgrounds and with various levels of experience can come together to make healthy meals that will nourish the client-members of our [Meals-on-Wheels program](#).

Key Responsibilities

Social Entrepreneurship Kitchen Projects

- Take leadership in managing teams of volunteers to create high quality products and services for the following ongoing projects:
 - Our [catering service](#), focusing on including seasonal ingredients from our farm where possible
 - Creation of [preserves](#) for sale to our community, using products from our [organic farm](#) and harvested by the [Fruits défendus collective](#).
 - Food preparation for our fundraising events (such as our annual [Gala](#) or [100-mile meal](#))
 - Work with partners to offer revenue-generating kitchen workshops (such as bread-making or fermentation)
- Manage the administrative elements of these projects, such as tracking revenues and expenses, managing inventories, building and maintaining relationships with clients and partners, making invoices, etc.
- With the support of the social entrepreneurship team,
 - Take responsibility for the marketing and promotion of these events and activities, using tools such as our newsletter and social media, and adapting services and products in response to community interest
 - Evaluate the social and financial impacts of our social entrepreneurship kitchen projects, making changes and seizing opportunities as they arise.

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Meals-on-Wheels Daily Operations

- Prepare 80 – 100 complete meals 1 - 2 days per week, with the support of a team of volunteers.
- Support kitchen volunteers with a variety of skills and abilities, providing on-the-spot training where necessary.

In order to apply for this position, you must meet the following requirements:

- Experience cooking for large numbers (50 - 100) of people on a regular basis
- Good understanding of the goals of social entrepreneurship, especially how it relates to meeting both social and financial impacts
- Excitement about creating food for sale, with a particular attention to food presentation and product quality
- Fluent oral bilingualism (French/English)

Please include in your application which of the following interests, skills and experiences that you have which would be an asset to this position. Experience may be acquired through educational, lived experience, volunteer experiences or paid employment.

- Passionate about the work and values of Santropol Roulant
- Experience leading teams for food preparation
- Experience with preserving foods with a variety of approaches, with a focus on canning and fermenting
- Good comprehension of food safety and commercial kitchen hygiene
- Experience working with volunteers from diverse backgrounds
- At ease with working under pressure while maintaining a supportive atmosphere for volunteers
- Experience including season foods in menu planning
- Comfortable assessing program performance, talking about money, occasionally soliciting donations from partners
- Experience coordinating administrative elements of a project (in any field) with strong attention to detail
- Strong communication and interpersonal skills
- Written communication skills in French and English, oral communication skills in any other language

Contract Details

This is a full-time (40 hours/week), permanent position at \$15.67/hr in accordance with Santropol Roulant's Salary Policy which also includes health and professional development benefits and annual salary augmentations. We ask for a minimum commitment of 2 years. The schedule is Monday-to-Friday 6 months per year, and Tuesday-to-Saturday 6 months per year. The anticipated start date is in mid-July 2017.

As an organization that works to break social and economic isolation and bring people together across social barriers, Santropol Roulant recognizes that people who experience structural oppression and marginalization have a lot to offer our community. People of colour, people from racialized communities, people with disabilities, two-spirited and queer people, trans people, and other candidates who experience marginalization are strongly encouraged to apply and to self-identify in their cover letter. Our primary office space is step-free and has an accessible washroom, but our second floor and basement are not wheelchair accessible. Please contact [Stephanie](#) if you have any questions about the accessibility of our work area or your participation in an interview process. For more information about how to apply for a job at Santropol Roulant, [click here](#). For more about our hiring policies, [click here](#).

To apply, please send a CV and cover letter detailing your relevant experience and interest in the position to Stephanie Childs at rh@santropolroulant.org or 111 Roy East, Montreal, Quebec, H2W 1M1. The deadline to apply is **Monday, June 26th at 9am**. Only candidates chosen for an interview will be contacted. You can reach us at 514-284-9335 or by email to [stephanie\(at\)santropolroulant.org](mailto:stephanie(at)santropolroulant.org) with any questions or clarifications.