

Santropol Roulant is hiring!

Kitchen Co-Manager: Community Collaborations

*Santropol Roulant is looking for a community-oriented individual
with an entrepreneurial spirit to join the team*

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 Kitchen Co-Manager's main role is to enable community members to develop and share their cooking skills through our Meals-on-Wheels volunteering opportunities, workshops and other activities in the kitchen. They will also lead the kitchen components of the Roulant's social entrepreneurship initiatives. They will work in close collaboration with the other Kitchen Co-Manager who shares responsibility for the Meals-on-Wheels program, the staff members of the Kitchen Committee and the broader community. This position incorporates a balance of opportunities to build on existing projects and to develop new projects in line with our vision and strategic plan.

Key Responsibilities

Taking leadership in the following ongoing project areas

- Supporting the [intergenerational cooking workshop](#) series
- Preparing food for special events (such as our annual fundraising [Gala](#))
- Supporting a team of volunteers as they prepare 80 - 100 complete meals 2 days per week for the [Meals-on-Wheels daily service](#)
- Managing the [catering service](#) and [frozen meals project](#), in collaboration with the Social Entrepreneurship Coordinator
- Managing the ecological use of kitchen waste in collaboration with the [Compost Collective](#)
- Manage budgets and contribute to grant-writing related to the community kitchen
- Bring the perspective of the community kitchen to planning priorities and decision-making

Developing the program

- Identifying opportunities and providing training for volunteers and other community members, including those with special needs, to take increasing leadership in kitchen projects and activities.
- Developing relationships and providing training and logistical support to partner organizations, volunteer-run collectives and other community members who wish to use our kitchen

As a member of the team

Participate in collective responsibilities such as staff meetings, Kitchen Collective meetings, MoW meetings, hiring committees, event planning committees, and other collaborative projects.

We are looking for candidates with the following interests, skills and experience:

- Passion for cooking and for using food to create social change and connection between people
- Experience with cooking for large numbers of people on a daily basis
- Experience in managing food service projects, with an interest in food presentation
- Ability to juggle multiple tasks and responsibilities
- Experience and excitement for working with volunteers from diverse backgrounds
- At ease with working under pressure while maintaining a supportive atmosphere for volunteers
- Excellent interpersonal and teamwork skills
- Excited about working in a collaborative and dynamic work environment both on program based project and organizational projects
- Comfortable working in English and French, other languages an asset
- A valid driver's license is an important asset

Additional Details

This is a full-time permanent position with 40 hrs/week and a forecasted start date of October 26th, 2015. 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. This is a salaried position at \$16.08 per hour, in accordance with Santropol Roulant's Salary Policy which also includes health and professional development benefits and annual salary augmentations.

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, those recently arrived from other countries, people with disabilities, women, 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. This position in particular requires heavy lifting and transportation of items up and down stairs. Please contact Stephanie (514-284-9335, [stephanie\(at\)santropolroulant.org](mailto:stephanie(at)santropolroulant.org)) if you have any questions about the accessibility of our work area.

To apply: Please drop off or email your CV and cover letter to the Kitchen Co-Manager Hiring Committee at 111 Roy East or [rh\(at\)santropolroulant.org](mailto:rh(at)santropolroulant.org) by Monday October 19th at 9am. Due to the large volume of applications anticipated, we will unfortunately only be contacting candidates who are chosen for an interview. You can reach us at 514-284-9335 with any questions or clarifications.