



Canadian Church of God Ministries

Location: Deer Valley Meadows – Alix, Alberta

Employment: Food Services Manager - Full-Time, Year-Round

Deer Valley Meadows or “DVM”, is a year-round Retreat, and Conference Centre with the ability to host various camps and gatherings. We are looking to hire a Food Services Manager who would be willing to take our food services to the next level. This involves creating healthy and delicious meals as well as providing a welcoming environment for all guests receiving food.

DVM Food Services will be responsible to execute a plan for high quality service and meals for our guests. They will be responsible to lead a team of varying sizes which may include full and part time staff. Being a leader and team player is essential. You will be required to have your Food Safe Handling course.

Tasks:

- Prepare meals for rentals of various sizes.
- Plan and implement menus, including accommodations of special dietary needs.
- Make sure meals are ready in a timely manner.
- Order all meal ingredients and other necessary supplies.
- Enhance the experience of the guests by providing high quality, nutritious meals and ensuring high quality of food products in all stages of production.

Qualifications and requirements:

- Positive role model and encouraging communicator
- Safe food handling course.
- Able to work well with all staff and volunteers.
- Help supervise and train staff in their responsibilities in the kitchen.
- Able to handle large food volumes and groups ranging from 25-400 people.
- Ability to maintain a positive and encouraging environment under pressure.
- Knowledge of special dietary requirements including but not limited to, vegetarian, celiac, allergies and anaphylaxis.

Competencies:

- Supervise and give direction to Food Service support staff.
- Can maintain a clean and organized workspace to ensure food safety protocols and safe working environment for other kitchen workers.
- Good working knowledge of food services.
- Well organized.

- Do inventory and order all supplies for food services.
- Keep walk-in cooler and freezer clean.
- Creation, implementation, and management of the food services budget.
- Monitor inventory and track expenses to ensure a wise use of resources.

Working Conditions:

- Modern and well-equipped kitchen.
- Employment Year-Round.
- Onsite housing supplied if required.

Executive Member:

- Director Supervisor – DVM Operations Director
- Other members: Property Manager and DVM Director

Note:

- This position will be considered fulltime and overtime is collected and paid as time off in lieu at a later and approved time.
- The initial contract will be for 6 months as a trial time period. At the end of which the employee and DVM will evaluate fit and moving forward.

Please send you cover letter and resume to:

Joel Hildebrand

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