



Join the Little Fry Child Care Family!

Little Fry Child Care Center is a unique Indigenous non-profit center, apart of Laichwiltach Family Life Society. Our mission is to preserve, unify and advocate for Indigenous families by supporting healing and fostering resilience through culturally rooted programs, services, and collaboration with community partners. Little Fry empowers Indigenous families and future generations, walking alongside them and using the cultural principles of Respect, Connectedness, Humility, and Integrity.

We are an Aboriginal HeadStart Childcare Program with 32 childcare spaces for Indigenous children ages 30 months to School Age.

Position Description

We are seeking a program cook for our Aboriginal HeadStart Childcare program. Practicing in alignment with Little Fry's four pillar values of integrity, humility, respect, and connectedness, the cook will support the holistic wellness of the Indigenous children and families attending our Aboriginal HeadStart Program by preparing and serving nutritious meals and snacks each day in accordance with Public Health and Community Care Facility Licensing regulations.

Responsibilities

With support and guidance from Early Childhood Educators, ECEAs and RA's will:

- Work collaboratively with the Program Manager of Early Years to understand the dietary needs of the children attending the Aboriginal HeadStart programs (including food sensitivities and allergies) and develop weekly nutritious meal plans that align with their dietary needs, and preferences.
- Respect and integrate cultural traditions and preferences into meal planning and preparation, working closely with our Elder and community mentors to incorporate traditional knowledge and practices and offering traditional foods when possible.
- Prepare morning snack, lunch, and afternoon snack each day for the program.
- Serve meals and snacks in a timely and efficient manner, promoting positive eating behaviors and encouraging children to try new foods and explore different tastes and textures.
- Maintain a clean, organized, and safe kitchen environment ensuring proper storage, handling, and disposal of food and kitchen supplies.
- Maintain high standards of food safety and sanitation in all food preparation and storage areas, following regulatory guidelines and best practices to prevent contamination and ensure the health and safety of program participants.
- Monitor inventory and help purchase food and supplies necessary for meal preparation, ensuring ingredients are fresh, of high quality, and within budgetary constraints and food waste is minimized.
- Maintain accurate records of food inventory, meal preparation, cleaning, and temperature logs, as required by licensing regulations, Public Health regulations, and program protocols.

KNOWLEDGE AND ABILITIES:

The successful candidate will possess experience that will satisfy all or most of the following:

- Knowledge of Food Service Industry standards of practice.
- Knowledge of nutrition principles, food safety regulations, and nutrition guidelines for young children, with a focus on promoting healthy eating habits.
- Understanding of the importance of healthy, whole, nutritious meals for child development and the holistic wellbeing of Indigenous children and families.
- Strong organizational and time management skills, with the ability to plan and prioritize tasks effectively while working independently and on a timeline.
- Clear, transparent, and collaborative communication skills, and the ability to maintain confidentiality and understand the limits to confidentiality.
- Commit to continual work and reflection on decolonizing practice in work with children and families and speak to the actions you are taking.
- Demonstrate knowledge about which local territory our program is being facilitated and commit to learning about the cultures of the children you will be providing nutrition to.

EDUCATION AND EXPERIENCE:

The successful candidate will possess education and experience that will satisfy all the following:

- Valid Food Safe Certificate
- A clear criminal record check (including working with vulnerable people sector).
- A current and valid first aid certificate with infant and child CPR (or be willing to obtain one as part of the training before commencing work).
- Experience working as a cook in a commercial kitchen regulated by Public Health.
- Experience working in a licensed childcare setting an asset.
- Experience working with Indigenous families a strong asset.

Please submit your resume and cover letter attention to:

Maylene Inrig, Manager of Little Fry Child Care

Email: ascd_daycare@lfls.ca

Only those selected for interviews will be contacted.

Extended Closing date is Wednesday July 30, 2025, at 1 PM