

Job Posting			
Job Title:	Sous Chef	Department:	Culinary Department
Location:	Chalmers Lodge - Assisted Living for Seniors 1450 West 12 th Ave., Vancouver, BC V6H 1M9		
Level/Salary Range:	\$38,000 - \$45,000		
Date Posted:	June 18, 2020	Closing Date:	When position filled
How To Apply:			
Please email your resume and cover letter to: chefmanager@chalmerslodge.ca			
<p>Chalmers Lodge is a unique assisted living residence for seniors located in the heart of vibrant South Granville. As a not-for-profit foundation, Chalmers Lodge is affordable and offers the many benefits of all-inclusive senior living.</p> <p>Our team works where our residents live, so going above and beyond to provide exceptional, personalized services is essential. Chalmers Lodge offers a safe and supportive work environment for people of all walks of life.</p> <p>Chalmers Lodge Mission: The mission of the Chalmers Foundation is to partner with residents, staff, and families to create a strong community through the following core values:</p> <ul style="list-style-type: none"> • Caring - Valuing a culture of compassion and nurturing mutual respect and dignity • Holistic - Promoting wellness of mind, body, and spirit for a healthy lifestyle • Opportunity - Providing opportunities for personal growth, self-determination and informed decision making • Integrity - Honouring our commitments • Community - Contributing to the diverse communities of which we are a part and celebrating what we have in common • Effectiveness - Optimizing resources to achieve the best outcomes • Safety - Working together to keep people safe 			
Job Description			
DUTIES AND RESPONSIBILITIES			
This is a great opportunity for the right individual to lead a solid and dedicated team and create the best food you can. You will be serving senior residents in a respected organization with a generous food budget.			
Production Requirements: 3 meals a day at 100 meals per period plus 2 snacks. Very straightforward.			
Hours: 6 am to 2:30 pm, some flexibility is required including weekends, holidays etc.			
Duties/Skill Set: Day to day operation and organization of a 3 meal a day, 7 day a week operation, supported by the Director of Culinary Services.			
Access: Easy access by public transit. Should you choose to drive, secure underground parking is available.			
If working in a non-profit environment supporting seniors is aligned with your personal core values, and you are motivated to contribute to the success of our community, we would love to hear from you!			