

Position Title: Nutrition & Kitchen Support

Objective: Assist in cooking & maintaining a clean, well stocked home-like

kitchen environment

Supervisor: Volunteer Coordinator(s) and/or anova Chefs

Responsibilities:

- Assist with meal preparation and serving meals to residents
 - Could include baking and putting out snacks
- Stocking Pantry & Kitchen Shelves
- Ensuring food is not expired and sorting inventory
- Clean Fridges/freezers/cupboards as required
- Follow health and sanitation practices

Skill Requirements & Training:

- Be 16yrs of age or older.
- Attend in-class training as outlined in the volunteer application package.
- Some familiarity with food preparation and food handling an asset
- Able to work in a busy, team environment
- Able to handle physically demanding tasks
- Safety Orientations, policy and procedures

Benefits you receive:

- Increased awareness and knowledge about Gender-Based Violence
- Improve cooking skills
- Working with other peers and staff
- Learn how to prepare meals for large groups.

Our Commitment to you:

At Anova we promise to provide a safe(r) space where you can use your skills and passions in your volunteer placement. We will ensure there is support and opportunity for learning and growth in your position. We commit to providing an experience that is mutually beneficial to both the organization and the volunteer. We promise to provide prompt response and action in any issues that impact the safety and security of volunteers.