



## **JOB POSTING**

**Cook**  
**Temporary Position**  
**21 Hours per week**

Cook is responsible for preparing and cooking meals for members and guests who attend the centre, ensuring that all food is handled and prepared in accordance with proper food safety standards. This role includes maintaining a clean and organized kitchen, including all dishes, equipment, and work areas. The Cook will also assist with meal preparation for special events and functions held at the centre. At times, the position will involve working with and supporting volunteers in the kitchen. The successful candidate must hold a valid Food Handler's Certificate and have experience in food preparation, preferably in a community or commercial setting. Strong organizational skills and the ability to work both independently and as part of a team are essential.

LAF is committed to reflecting the diversity of the communities it serves. We welcome and encourage applications from all qualified candidates. We thank all applicants for their interest; however, only those selected for an interview will be contacted.

Submit cover letter and resume to [info@lifeafterfifty.ca](mailto:info@lifeafterfifty.ca) by Tuesday May 19<sup>th</sup>, 2026 @12noon.