



HAILIKA'AS HEILTSUK HEALTH CENTRE SOCIETY



Cook

Department:	Home & Community Care Program
Reports To:	Home & Community Care Program Manager
Type:	Full-time, temporary
Hourly Rate:	\$28.00

JOIN THE HAILIKA'AS HEILTSUK HEALTH

At Hailika'as Heiltsuk Health Centre Society (HHHCS), we provide culturally safe, inclusive care guided by Heiltsuk values, supporting community health, healing, and wellness. We are seeking compassionate, collaborative individuals committed to making a meaningful impact. HHHCS is located in Bella Bella, BC, on the Central Coast and home of the Heiltsuk First Nation.

PURPOSE

The Cook is responsible for preparing and serving nutritious, high-quality meals in a safe, clean, and welcoming environment. This role supports the day-to-day food service needs of staff, clients, community members, programs, and events while respecting cultural practices and individual dietary needs.

KEY DUTIES AND RESPONSIBILITIES

- Prepare, cook, and serve nutritious meals and snacks according to planned menus and program needs.
- Support menu planning and meal preparation, including culturally appropriate and traditional foods where applicable.
- Accommodate dietary restrictions, allergies, and special dietary needs as required.
- Maintain a clean, organized, and sanitary kitchen and food preparation area.
- Follow food safety, sanitation, and occupational health and safety requirements.
- Safely operate, clean, and maintain kitchen equipment and report any maintenance or safety concerns.
- Monitor food and kitchen supplies, maintain inventory, and assist with ordering as required.
- Receive and properly store food and supplies, including monitoring expiry dates and appropriate food storage.
- Minimize food waste and support the responsible use of food and kitchen supplies.
- Assist with food preparation and service for meetings, programs, community gatherings, and special events as required.
- Work respectfully and collaboratively with staff, clients, community members, Elders, and other partners.
- Perform other related duties as required.

QUALIFICATIONS

- Previous cooking, food preparation, catering, or related experience preferred.
- FOODSAFE certification and knowledge of safe food handling and kitchen sanitation practices.
- Strong organizational, time management, communication, and teamwork skills.
- Ability to work independently and meet the physical demands of the position.

HOW TO APPLY

Send your resume and cover letter to jobs@heiltsukhealth.com.



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We wish to thank all applicants for their interest and effort in applying, however, only those candidates selected for an interview will be contacted.