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## DAYCARE COOK

**Type of Position: Full-time, Permanent**

### **About the Position:**

Xat'sull First Nation, a thriving Indigenous community near Williams Lake, is deeply rooted in its rich culture, heritage, and breathtaking natural surroundings. With 125 band members residing on-reserve and 300 off-reserve, our Nation is dedicated to fostering the growth and well-being of our youngest members through high-quality early learning programs.

Reporting to the Daycare Supervisor, the Daycare Cook plays a vital role in ensuring the health and well-being of children in the 3-5 age daycare program, which offers 16 available spots. This position is responsible for planning and preparing nutritious, balanced meals that meet the dietary needs of young children while accommodating allergies, cultural preferences, and special dietary requirements. The Daycare Cook follows food safety regulations, maintains a clean and organized kitchen, and collaborates with daycare staff to support meal and snack times. Additionally, this role helps introduce children to traditional and healthy eating practices, integrating Xat'sull First Nation's culture, values, and language into mealtime routines. The Daycare Cook supports in covering breaks for Daycare Staff when needed. Furthermore the Daycare Cook will support in additional cooking support for community Elders when needed.

### **Skills and Qualifications**

Knowledge, Skills, and Abilities:

- Early Childhood Education Assistance Certification
- Proven experience in meal planning, preparation, and food safety in a childcare or institutional setting.
- Ability to create nutritious, balanced meals that meet the dietary needs of young children, including accommodating allergies and cultural preferences.
- Strong organizational and time management skills to prepare meals efficiently and maintain kitchen cleanliness.

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- Knowledge of Food Safe regulations, Canada's Food Guide, and other relevant health and safety standards.
- Proficiency in inventory management, ordering supplies, and budgeting for food services.
- Understanding of First Nations' dietary traditions, cultural food practices, and nutrition needs.
- Ability to work independently while collaborating with daycare staff to ensure mealtime routines align with the daycare's schedule.
- Demonstrated ability to maintain a clean and safe kitchen environment.

**Experience and Education Requirements:**

- Food Safe Level 1 Certification (or willingness to obtain).
- Minimum of 1+ years experience in food preparation, preferably in a daycare, school, or institutional setting.
- Experience in meal planning and preparation for young children, including familiarity with food allergies and dietary restrictions.
- Knowledge of food handling regulations and safety standards.

**Other Requirements:**

- Professional appearance and conduct.
- Adherence to all Xat'sull First Nation Policies and Procedures and commitment to the values and culture of the Xat'sull First Nation.
- Successful completion of a criminal records review and police record check, as required by licensing regulations.

**All interested applicants are encouraged to submit a cover letter and resume outlining how you meet these qualifications to [hr@xatsull.com](mailto:hr@xatsull.com).**

**Closing Date: Open until filled**

Applications are assessed as they are received therefore early application is recommended. Applications will only be considered from those eligible to work in Canada. All applicants who require a work permit or sponsorship for employment in Canada will not be considered.

Candidates who meet the above criteria will be contacted for an interview. Proof of certifications will be required prior to employment.

Work Location: In person