



NORTHERN YOUTH SERVICES INC. / SERVICES A LA JEUNESSE DU NORD

EMPLOYMENT OPPORTUNITY

COOK

COMPETITION #2026-14

Northern Youth Services Inc. envisions a future where all youth have the skills and opportunities they need to respond positively in any situation.

For the youth we serve – those currently, or at risk of being in conflict with the law.

Our vision is to have youth succeed and contribute positively to society.

Our mission is to deliver highest level services by providing youth with the tools to succeed.

We value a youth-centred, strength-based approach that recognizes diversity and accountability.

Nipissing District Youth Centre (division of Northern Youth Services Inc.) is responsible for the delivery of Youth Justice Detention/Custody Programs in a secure setting

LOCATION OF POSITION: North Bay, ON

SCHEDULE: Dayshift, Afternoons & Weekends

ANNUAL SALARY: \$22.38 - \$23.70 per hour (as per Collective Agreement)

JOB OVERVIEW

The Cook is responsible for preparing, cooking, portioning, and serving nutritious, appealing, and culturally appropriate meals for youth residing in a secure youth justice facility. The position ensures that all food services are delivered in accordance with established menus, nutritional requirements, food safety standards, agency policies, and applicable legislation.

Working as part of a multidisciplinary facility team, the Cook maintains a safe, clean, and orderly kitchen environment while supporting the unique dietary, developmental, and behavioural needs of youth in custody. The Cook is expected to work within the security requirements of the facility, maintain appropriate professional boundaries, and contribute to a respectful and positive environment for youth and staff.

QUALIFICATIONS & EXPERIENCE:

- Completion of secondary school or an equivalent combination of education and relevant experience.
- Formal culinary or cook training is considered an asset.
- Previous experience working as a Cook in an institutional, correctional, healthcare, school, residential, or other high-volume food-service environment is preferred.
- Experience preparing meals for groups in accordance with standardized menus and recipes.
- Knowledge of food safety, sanitation, safe food handling, and allergen management.
- Food Handler Certification or equivalent certification required where applicable.
- Current certification in First Aid/CPR is an asset or may be required by the facility.
- Experience working with youth, vulnerable populations, or in a secure or highly structured environment is an asset.
- Ability to successfully complete all required facility security screening, orientation, and training.
- Valid Ontario Driver's License (Class G) with a safe driving record (Driver's Abstract).
- Broad Record Check with Vulnerable Sector Screening.

KNOWLEDGE & SKILLS:

- Food Preparation and Meal Service
- Food Safety and Sanitation
- Inventory and Food Supplies
- Equipment and Workplace Safety
- Meet Physical Demands of the Position

We are committed to providing an inclusive and accessible recruitment process in accordance with the Accessibility for Ontarians with Disabilities Act, 2005 (AODA). Accommodations are available at every stage of the hiring process for applicants with disabilities, upon request. We also uphold equitable hiring practices and are committed to employment decisions that are fair, inclusive, and free from discrimination, consistent with the Ontario Human Rights Code. Our hiring process is human-driven and does not involve AI tools for screening, assessment, or selection.

To learn more about Northern Youth Services Inc. please visit our website at <https://www.northernyouthservices.ca>

APPLY by October 21, 2026, 4 PM
by submitting a cover letter and resume via e-mail to
hiring@noryouth.ca