

Title: Kitchen Aid – Mashgiach / Dishwasher
Bernard Betel Centre for Creative Living – Toronto, ON
Full Time Contract - On-Site Position
Monday to Friday, starting at 7:30 am
Reports to the Manager, Food Services
Start Date: Immediately

Background: The Bernard Betel Centre is a not-for-profit community agency based in north central Toronto and serving close to 6,000 seniors annually. We offer educational and recreational programs and events, fitness, health promotion and wellness programs, clinics, meaningful volunteer opportunities, special events, cultural and holiday celebrations, outreach programs and community support services, including Kosher Meals on Wheels, friendly visiting, at-home respite, crisis intervention and service navigation. We have been providing essential programs and services to seniors in the North York community for over 60 years.

Position Summary: The Kitchen Aid – Mashgiach / Dishwasher is an integral member of the Food Services team at the Bernard Betel Centre. This role supports the daily operations of the kosher kitchen and Café, ensuring a warm, safe, and welcoming environment for all clients and visitors.

Working under the supervision of the Manager, Food Services, the Kitchen Aid helps maintain strict adherence to kosher dietary laws and public health regulations in accordance with the Kashrut Council of Canada. While the primary focus is on kosher kitchen, this position also provides support for Meals on Wheels and other food programs through food preparation, dishwashing, cleaning, and general kitchen operations.

Contract Term: Contract will commence on November 24, 2025, and will continue through March 27, 2026. Upon the conclusion of this period, the position will be re-evaluated. During your contract term, you will be placed on our payroll, and all applicable deductions will be processed accordingly.

Key Responsibilities

Kitchen and Food Services Duties

- Verify that all food products, ingredients, spices, and condiments carry recognized kosher certification (hechsher).
- Ensure all meat and poultry are sourced from approved kosher suppliers with reliable certification.
- Supervise the lighting of cooking fires to meet bishul Yisrael requirements, when applicable.
- Inspect vegetables and produce for insects before use.
- Be present for all meat deliveries and verify that shipments are properly sealed and labeled with valid kosher certification.
- Assist with portioning, packaging, and labeling for the Kosher Meals on Wheels program.
- Support preparation of fruits, vegetables, and other ingredients, ensuring all food items are washed and handled according to Jewish dietary law.
- Assist the cook with meal preparation and baking as required.
- Help set up and maintain Café food service, including restocking items, writing menus, and preparing condiments.
- Serve meals in the Café following kashrut and food safety standards.
- Prepare the Café and cafeteria for lunch service, including steam table setup and ensuring adequate supplies of dishes, trays, and cutlery.
- Provide support for catering and special events, including setup, service, and cleanup.



Dishwashing and Sanitation

- Collect trays, dishes, and utensils from serving areas and storage.
- Operate the commercial dishwashing machine safely, using appropriate cleaning products and following WHMIS procedures.
- Clean and sanitize all kitchen surfaces, counters, and equipment using approved germicidal detergents.
- Regularly remove garbage and recycling, replace liners, and maintain cleanliness in waste disposal areas.

General and Administrative Duties

- Receive, unpack, and store food and kitchen supplies, ensuring proper stock rotation (FIFO method).
- Support inventory control and assist in monthly physical counts.
- Provide respectful assistance to seniors, volunteers, and clients as needed.
- Prepare for and clean up after Jewish holidays and special events in accordance with Kashrut guidelines.
- Follow all health, safety, hygiene, and fire safety protocols.

Skills and Qualifications

- Shomer Shabbat (Sabbath observant) – *required*.
- Strong communication, teamwork, and customer service skills.
- Familiarity with kitchen equipment and safe food handling practices.
- Knowledge of kosher food preparation (*training will be provided if needed*).
- Ability to lift up to 40 lbs and stand for extended periods.
- Reliable, organized, and able to work efficiently under pressure.
- Strong attention to detail regarding food presentation, cleanliness, and hygiene.
- Basic math skills and ability to operate a cash register (for Café service).

Language Requirements:

- English
- Russian, Hebrew, and or Yiddish an asset

Compensation: \$25 per hour

Interested individuals please submit your cover letter and resume to Roman Gregorian, Manager, Food Services, romang@betelcentre.org. Interviews to be held in person at the Bernard Betel Centre. Applications will be accepted until a suitable candidate is selected. Interviews will be conducted in person at the Bernard Betel Centre. We thank all applicants, however, only those selected for interviews will be contacted.

The Bernard Betel Centre takes pride in serving some of Canada's most diverse seniors' communities. We are committed to fostering an environment of equity and inclusivity where every person can work and receive care safely, openly, and honestly. All qualified applicants will receive consideration for employment without regard to race, colour, religion, gender, gender identity or expression, sexual orientation, nation of origin, genetics, disability, age, veteran status, marital or family status, belief system, or other factors related to one's personal identity and/or values. Furthermore, the Bernard Betel Centre is committed to meeting the needs of all individuals in accordance with the Accessibility for Ontarians with Disabilities Act (AODA) and the Ontario Human Rights Code. Should you require accommodation during the recruitment and selection process, please contact Abey Suwande, Director, Finance and Human Resources, at abeys@betelcentre.org.

