centre street church

Food Services Manager & Lead Chef

Full-time | Permanent | Position

40 Hours per Week

Hello! We are Centre Street Church, committed to making an impact on people's lives, our communities and in the world. How do we do that? By leading people to Jesus and helping them become fully devoted followers of Christ. That's the driving purpose behind everything we do.

Though we are a large church, at our core we are a network of small communities. These small communities function as extended families that support and challenge one another through discipleship. All of these communities networked together make us united as one large church that gathers weekly for worship over 11 services across 5 campuses.

We are looking for a **Food Services Manager & Lead Chef** to join us on this exciting journey God has us on.

If you have a heart for using your skills and abilities to make a difference in people lives, and are excited about how your experience can help us accomplish our mission of introducing people to Jesus and helping them become fully devoted followers of him, we would love to talk to you.

Primary Duties and Responsibilities:

- **Culinary Leadership / Lead Chef:** Serve as the Lead Chef for all food service operations, including cafés and catering; develop, test, and maintain high-quality menus for cafés and catered events, balancing creativity, cost, and ministry needs; oversee food preparation, presentation, and portion standards; train staff in culinary techniques, food handling, and kitchen best practices; ensure efficient kitchen workflows, prep systems, and production schedules; maintain high standards of food safety, sanitation, and allergen awareness.
- **Leadership & Operations Management:** Oversee operations of two church cafés, ensuring consistent quality, efficiency, and guest experience; lead the catering function for ministry events, staff functions, conferences, and external bookings; ensure all meeting rooms and ministry spaces are stocked with appropriate coffee, tea, and related supplies; develop and implement operational procedures, service standards, and quality controls across all food service areas; maintain a visible presence during peak service times and major events.

- **Team Management & Development:** Identify, develop, and deploy a team of volunteers to accomplish the mission of the church through Food Services; recruit, train, schedule, and supervise café staff, kitchen staff, catering staff, and volunteers; foster a culture of "unreasonable hospitality", teamwork, and alignment with CSC's mission; provide
- ongoing coaching, performance feedback, and learning/development opportunities; ensure appropriate staffing levels for cafés, events, and seasonal fluctuations.
- **Financial Management:** Develop and manage annual budgets for cafés, catering, and beverage services; monitor revenue, expenses, and cost-of-goods to ensure strong financial stewardship; oversee pricing strategies, menu development, and product selection to balance ministry goals with financial sustainability; manage vendor relationships, negotiate contracts, and oversee purchasing and inventory control.
- **Health, Safety & Compliance:** Ensure all food service operations comply with provincial health regulations, food safety standards, and church policies; maintain up-to-date certifications and training for staff (e.g., food handling, WHMIS); oversee cleanliness, sanitation, and maintenance of all food service areas and equipment.
- **Guest Experience & Ministry Support:** Champion a warm, welcoming, and Christ-centered guest experience in all food service environments; collaborate with ministry leaders to support events, programs, and hospitality needs; ensure catering menus and café offerings reflect the church's culture, values, and community needs; respond to guest feedback and implement improvements to enhance service quality.
- **Strategic Planning & Innovation:** Identify opportunities to expand or improve food service offerings, operational efficiency, and guest engagement; lead initiatives related to sustainability, waste reduction, and responsible sourcing; evaluate emerging trends in café operations, culinary practices, and church-based hospitality.

Core Skills/Experience:

- Experience supervising teams in a fast-paced environment.
- Experience working or volunteering in a church or nonprofit setting is an asset.
- Strong culinary skills and menu development expertise.
- Financial acumen, including budgeting, forecasting, and cost control.
- Experience in discovering and developing volunteers.
- Excellent communication skills.
- Exceptional organizational and time/self-management skills.
- Possess a strong curiosity to learn and ask crucial questions.
- Excellent interpersonal skills and ability to respectfully deal with conflict using the principles set out in Matthew 18.
- Flexible and adaptable.
- Ability and/or experience of working in a collaborative team environment.
- Ability to problem-solve/troubleshoot on the fly.
- Detail-oriented and ability to complete tasks quickly and effectively.

Qualifications:

- Understand, support and live out CSC's membership covenant and statement of faith.
- Diploma or degree in Culinary Arts, Hospitality Management, Business Administration, or related field (or equivalent experience).
- 3–5 years of experience in culinary leadership, food service management, café operations, or catering.
- This is a full-time, ***on-site*** position based at Central Campus (not remote or hybrid).
- Evening and weekend work will be required.
- Access to a personal vehicle is required to travel to multiple campuses.
- Be a model to others of what is means to be a fully devoted follower of Christ.
- Willingness to commit to and uphold CSC's Human Resources Policies, Code of Conduct, Confidentiality Agreement, Job Performance Expectations, Staff Values Based Behaviours, Lifestyle Agreement and Staff Expectations.

If this sounds like you, we want to hear from you! Please apply by completing our application by clicking on this link CSC Employment Application and sending it along with your resume and cover letter to careers@cschurch.ca.