

Employment Opportunity



Position: Kitchen Manager-Chef
Service Area: iitaisokinaapyoyis Healing Lodge
Location: iitaisokinaapyoyis Healing Lodge
Salary: Based on Education and Experience
Date Posted: July 16, 2026
Closing Date: July 31, 2026
Competition Number: IHL-02-07-16-26

POSITION SUMMARY:

The Healing Lodge is seeking an experienced and creative Manager-Chef to provide leadership and direction for all food service operations, meal planning, and culinary development. In this role, you will work collaboratively with kitchen staff and clinical teams to provide nutritious, culturally respectful meals that support client health, wellbeing, and healing. You will integrate traditional Blackfoot food knowledge and practices with contemporary nutritional science, creating meals that nourish body, mind, and spirit. Formal work hours include daytime and evening shifts, with scheduling responsive to facility meal service and planning needs.

DUTIES & RESPONSIBILITIES: *Duties include but are not limited to:*

Develop diverse, nutritious menus that support client health, dietary preferences, and cultural preferences.
Accommodate dietary restrictions, allergies, medical needs, and client preferences.
Oversee all food preparation and cooking operations, maintaining high standards of quality, taste, and presentation.
Develop recipes and cooking procedures that reflect cultural values and nutritional goals
Manage kitchen operations including equipment, supply ordering, inventory, and food cost control.
Work collaboratively with clinical and support staff to understand client dietary needs and preferences.
Engage with clients and families regarding meal satisfaction and nutritional support

MINIMUM QUALIFICATIONS:

Required Knowledge, Skills, and Abilities:

- Comprehensive knowledge of food preparation, cooking techniques, and culinary practices.
- Strong knowledge of nutrition, dietary requirements, and food safety standards.
- Excellent leadership and team management skills.
- Strong organizational and cost management skills.
- Excellent communication and interpersonal skills, with ability to engage clients and staff.
- Understanding of recovery-oriented and culturally grounded food practices.

Education and Experience:

- Culinary diploma or certificate from an accredited culinary program, or equivalent professional experience.
- Minimum of five years of professional food service and culinary experience, with at least two years in leadership or supervisory role.
- Demonstrated experience planning and executing large-scale meal service.
- Familiarity with institutional kitchen operations is strongly valued.
- Experience with cultural food practices or Indigenous food systems is an asset.

Other:

- Ability to work flexible hours including daytime, evening, and some weekend shifts.
- Clear criminal record and vulnerable sector check acceptable to the Healing Lodge.
- Requires general knowledge of the Siksika Nation culture and some ability to communicate in the Siksika language.

Submit cover letter and resume to EMAIL careers@siksikarecovery.com

Please Quote **Kitchen Manager-Chef** in the subject line.

CALL 403-361-4583 or 403-734-5579 to learn more.

Position will be filled based on requirements and candidate qualifications. Priority: Siksika Members, Indigenous Community, then others.