

Cook



Permanent Part-time

EXTERNAL Posting

Under the direction of the Manager, Food & Nutrition, the Cook is responsible for preparing high quality meals to meet the nutritional needs/restrictions of Eastholme's residents and guests, while maintaining the relevant health, hygiene, and safety standards. The Cook will also prepare and cook all food and meals for the Community Meals on Wheels program. In the Manager's absence, this job will take direction from the Assistant Dietary Manager, or another assigned Manager.

The Cook will bring ideas to the management team for new recipes that will provide delicious and inviting meals and snacks to the residents as well as meet their dietary needs/restrictions as outlined by the Physicians or Dietitian. The Cook is also expected to lead other dietary team members in providing an exceptional resident-centered dining experience.

A Sample of Your Responsibilities (plus other related duties)

- Prepare/cook all food and meals for residents and residents' guests and the Meals on Wheels Community Program, in specified quantities of high quality, in compliance with the standards, policies and practices of the Home and governing legislation and regulations.
- Complete food storage duties including, monitoring, and recording daily temperatures of food.
- Serve meals to residents at stated times.
- Maintain the cleanliness of all kitchen/dietary work areas, which includes cleaning all equipment and work areas used in food preparation.
- Assist in developing and standardizing new recipes.
- Receive and store goods as assigned.
- Work, communicate and co-operate satisfactorily with residents, staff, and others.
- Show others how to perform tasks and duties and help to reschedule staff when required.

What Qualifications are Required?

- Ontario Secondary School Diploma required.
- Completion of one of the following: Chef training or a culinary management diploma or certificate, granted by an established college or by an approved registered private career college; A diploma or certificate granted in another jurisdiction and a set of skills that, in the reasonable opinion of the Home, is equivalent to those that the Home would expect of a person who has a diploma or certificate; A certificate of qualification as a Cook issued by the Director of Apprenticeship or by the Registrar of the College under that Act; or A post-secondary diploma in food and nutrition management or a post-secondary degree in food and nutrition.
- Red Seal would be considered an asset.
- Valid certificate from Food Handler Training Program.
- Good understanding of food preparation and ability to prepare/cook food and meals of high quality in compliance with the standards, policies and practices of the Home and Ministry.
- Understanding, compassion, patience, and friendly personality which will assist in working in a long-term care home and providing services for the residents.
- Proven ability to follow an established work procedure/ schedule and complete all assigned tasks within the timelines as set out, with minimal supervision.
- Ability to work any of the scheduled shifts (Days, Evenings, Nights) - including weekends – shift times may be revised to meet operational needs.
- Must provide a complete and current (within six months) Vulnerable Sector Check (including a Criminal Background Check) or be willing to obtain one.
- Must be willing to obtain any, and all, required immunizations as set out by legislation or regulations.

**** The full/complete job description can be accessed on the [Eastholme Career's Page](#).**

What Can We Offer to You?

Competitive wages starting at \$23.98 per hour
A cook with Red Seal starting at \$24.33 per hour
Vacation pay (4%) and a 14% Percentage in lieu of fringe benefits

An opportunity to learn and grow.

A great team to work with and a place you can be proud to work – we take pride in being a top employer in the community we serve!

How Can you Let Us Know About You?

Please submit your resume to: folliott@eastholme.ca

We thank everyone for their interest in joining our team! Once we review your resume, if you have the qualifications we require for this job, we will contact you to schedule an interview.

Closing date for this posting is: September 14th, 2024 @ 12:00 PM

Eastholme is an equal opportunity employer and values diversity in our workforce. We encourage applications from all qualified individuals. We are also AODA compliant and should you require accommodation in the hiring process, please do not hesitate to let us know - accommodations may be provided in all steps of the hiring process.

Eastholme is a 128-bed district home for the aged located in Powassan in a tranquil setting overlooking the town and on the edge of a 60-acre forested parcel of land - an ideal setting in which to work!