

JOB OPPORTUNITY

JOB TITLE: CASUAL COOK
JOB REF NO: 67-2019
DEPT: FOOD SERVICES
SITE: RAINYCREST LONG TERM CARE
UNION / NON: CUPE 65-03

QUALIFICATIONS:

- Assistant Cook, or Institutional Cook, or Cook Certificate of Qualification; or Chef Certificate; or Culinary Management Diploma as issued by the Ministry of Training, Colleges and Universities; or appropriate related educational qualifications deemed acceptable by the Employer; per clause 76 (2) O. Reg 249/10;
- Hold a valid Food Handlers Certificate;
- Experience in institutional cooking and/or volume cooking;
- Knowledge of food production techniques;
- Ability to follow standardized recipes;
- Knowledge of the Long Term Care Act and food production requirements;
- Knowledge of institutional food service, therapeutic diets and safe food handling;
- Knowledge of a Safety Culture in a Health Care Setting in compliance with the OHSA;
- Ability to work in a busy environment with minimal supervision and as a team member;
- Ability to read, write and understand instructions, menus and production sheets;
- Ability to operate equipment food service equipment;
- Exceptional customer service skills;
- Ability to work various shifts, weekends and holidays;
- Perform work requiring continuous reaching, handling and fingering of objects and materials;
- Demonstrated strong written and verbal communication skills;
- Demonstrated strong interpersonal skill with the ability to function effectively with colleagues;
- Demonstrated ability to function effectively in a fast paced healthcare environment with excellent organizational and time management skills with the ability to multitask and prioritize workload;
- Dependable with a verifiable acceptable attendance record;
- Proven ability to perform the essential duties of the position on a regular basis.

RESPONSIBILITIES:

- Under the supervision of the Manager, Food Services, or designate, the Cook is responsible for preparation, production and service of all food and baking to residents and patients, catering, and Meals-on-Wheels program in accordance with approved standards, departmental policies, procedures and time schedules.
- Ensure quality and efficiency of food production and compliance with safe food handling and sanitation practices.

Interested and qualified candidates are invited to submit their resume and Employment Application form by using one of the following options:

1. Email to: Human.Resources@rhcf.on.ca
2. Fax to: 807-274-2898 Attention: Human Resources
3. Mail or hand deliver to: Human Resources, 110 Victoria Avenue, Fort Frances, ON P9A 2B7

Resumes accepted for consideration on our advertised positions must quote the job reference number along with the job title. We wish to thank all applicants, however, only those invited for an interview will be contacted directly.