



JOB OPPORTUNITY

Position:	Full Time Interim Food Service Worker #64-2022
Department:	Food & Nutrition Services
Commencing:	ASAP
Wage:	\$20.21 /hour to \$22.80 /hour
Deadline:	Open until a suitable applicant is found.
Job Description:	Enclosed

Riverside Healthcare Facilities Inc. invites applications from all qualified applicants.

To be considered, please send your completed cover letter, and resume by e-mail to human.resources@rhcf.on.ca or by fax to: 807-274-2898.

For more information, please contact Human Resources at:
human.resources@rhcf.on.ca



JOB DESCRIPTION

POSITION (Title):	Full Time Interim Food Service Worker
DEPARTMENT/SERVICE AREA:	Food Services
SITE:	Rainycrest Long Term Care
REPORTS TO (Title):	Supervisor, Food and Nutrition Services

QUALIFICATIONS NECESSARY:

- Minimum Grade 12, or equivalent education acceptable to the Employer;
- Hold a valid Safe Food Handlers Certificate;
- Successful completion of a Food Service Worker training program from an accredited institution; or successfully completed an apprenticeship program in the trade of Cook, Institutional Cook or Assistant Cook or have entered into a registered training agreement in the trade of Cook, Institutional Cook or Assistant Cook or a post-secondary diploma in food and nutrition management or a post-secondary degree in food and nutrition;

If no applicants have the FSW Training Program above, the following may be considered in a conditional offer.

- Proof of enrolment in a Food Service Worker training program from an accredited institution prior to closing of the posting.
 - Proof of enrolment of post-secondary education (applies to seasonal, casual and part-time employee only)
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- Exceptional customer service skills;
 - 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;
 - 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;
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BASIC RESPONSIBILITIES:

Preparing and serving food; assembling and transporting patient meals; ensuring safe operation, maintenance, and cleanliness of all other related equipment; disassembling trays; operating dishwasher and maintaining a clean and organized work environment. Other duties as required.

SPECIFIC DUTIES:

1. Receive assignments from Food Service Manager or designate.
2. Prepare, deliver, and serve food/beverages as directed.
3. Perform dish room and tray service tasks.
4. Retrieve and store goods.
5. Operate, maintain, and clean dietary equipment and utensils.
6. Maintain department in a clean, safe, and sanitary condition.
7. Participate in the Department's Quality Improvement Program.
8. Carry out all work assignments safely and be knowledgeable of and in compliance with relevant regulations, policies, and procedures. (i.e., Occupational Health and Safety Act).
9. Perform all other duties as may be delegated by the Food Service Manager or designate.

CONDITIONS OF EMPLOYMENT:

1. Human Resource Policies
2. Corporation Policies
3. Departmental Policies
4. Union Contract