



1097 Bethune Drive South
Gravenhurst, Ontario, P1P 0A8

Telephone: (705) 687-0007
Fax: (705) 687-6653

JOB POSTING

DATE POSTED: July 3, 2014

POSITION: Part Time Cook

NUMBER OF POSITIONS AVAILABLE: 1 Part-time

MUST BE AVAILABLE FOR ALL SHIFTS

QUALIFICATIONS:

- experience in quantity food preparation
- familiar with Canada's Food Guide to Healthy eating and therapeutic diets.
- ability to direct and supervise others
- ability to understand oral and written directions
- ability to lift heavy objects, stand and walk short distances throughout the day and to tolerate heat from kitchen area
- must be free of communicable diseases
- familiar with Hazardous Analysis Critical Control Point (HACCP).
- familiar with Hazardous Material Information System (WHMIS) Occupational and Safety, and Sanitation Code
- Occupational Health & Safety, Sanitation Code willingness and ability to learn.

JOB DESCRIPTION:

- To prepare and serve nutritious meals for residents in a safe and attractive manner.
- To work within a set budget, limit waste and adhere to facility policies and procedures.
- Be knowledgeable of and practice facility's fire and safety programs.
- Review regular and therapeutic menus.
- Set – up equipment and supplies for daily food production. Prepare food following standardized recipes.
- Ensure meals are served on time, at appropriate temperatures and in portion controlled quantities.
- Sample the food prior to each meal to determine palatability.
- Assume responsibility for routine departmental operations in the absence of the Food Services -- Supervisor including: menu changes as necessary (ensuring that these changes follow departmental procedures)
- Staff replacements
- Purchase and receive food and supplies and place service calls for malfunctioning equipment, following departmental procedures.
- Monitor the quality of food supplies received and the proper operation of kitchen equipment. Alert Food Services Supervisor to problems and make recommendations concerning corrective actions.
- Supervise and direct Dietary Aides during basic food preparation and meal service.
- Adhere to established policies and procedures.
- Perform duties as outlined and any other related duties that may be assigned from time to time.
- Adhere to established policies and procedures.
- Perform duties as outlined and any other related duties that may be assigned from time to time.



1097 Bethune Drive South
Gravenhurst, Ontario, P1P 0A8

Telephone: (705) 687-0007
Fax: (705) 687-6653

DRESS CODE:

- clean, uniform complete with apron or chef jacket & pants
- serviceable closed shoes,
- minimum amount of jewelry
- nail polish not permitted
- chef hat, plain full bandana, or hair net to be worn at all times
- nametag

POSTING DATE: July 3, 2014

CLOSING DATE: July 18, 2014