



## **Dietary Aid - Casual**

### **Responsibilities:**

To assist residents to get to their dietary needs met while **doing your utmost to maintain their dignity and self-respect.**

### **Resident Care: Dietary Plan**

1. Meet the residents' dietary needs and requests for assistance promptly in a courteous and respectful manner that reflects Bethany Lodge's caring and Resident Centered Philosophy.
2. Ensure all residents on your assignment receive assistance with their dietary needs as per their Nursing Care Plan
3. Provide meals according to therapeutic meal menu, monitor intakes, provide information to FSM Dietician and Charge Nurse, as required

### **Food Preparation:**

1. Read communication book, today's menu and production sheets
2. Clean, peel, slice and trim food stuffs using manual and electric appliances
3. Prepare food, as per assignment
4. Monitor equipment, as per assignment
5. Wash work tables, cupboards, appliances and floors, as per assignment
6. Unpack and store supplies in assigned locations
7. Set, clear and clean tables, replenishing condiments and other supplies, as per assignment
8. Wash dishes, glassware, flatware, pots and pans using dishwasher or by hand, if assigned
9. Other duties as assigned by the Dietary Manager

## Communication

1. Communicate to the nursing staff, charge nurse or clinical care coordinator any changes in your residents' condition or concerns about their care.
2. Fully communicate job information to other personnel, and check out information you are not clear about.
3. You are responsible to seek out the required information to accomplish your responsibilities and standards of performance.

## Safety and Housekeeping

1. Carry out health and safety programs in accordance with the occupational health and Safety Act of Ontario and follow Bethany Lodge's procedures regarding safety
2. Keep the work area clean and safe at all times, free from hazards,

## Ongoing Education

1. You are required to keep your practice current by attending seminars, presentations, conferences and in-services related to quality food preparation and safety, becoming familiar with the latest trends and theories as they relate to elder care.

## Qualifications:

1. Food Handler Certificate
2. Food Service Worker Certificate
3. Read, write and numeracy skills in English
4. Knowledge and understanding of the aging process with a genuine interest in and respect for the elderly and a desire to provide client centred care in a health care facility

**Note: The successful candidate will be required to have a current vulnerable sector criminal records check within 6 months of their hire date, and have completed the 2 step Mantoux (TB) test prior to their first shift as per the Ministry of Health & Long Term Care requirements.**

Terms Of Employment: On Call Basis

Salary: \$18.24 probationary rate as per collective agreement

Deadline for Applying: Ongoing