

# Cook - Casual

Reporting to the Food Services Manager, the Cook is responsible for food preparation in a 128 bed long term care facility. The Cook prepares residents' meals in accordance with individual needs and MOHLTC Ontario Regulation 79/10 and LTC Act 2007.

## Qualifications:

- Must have Chef Training, Culinary Management Diploma or Red Seal designation
- Must have Food Handler's certificate offered by the local public health department
- Must have experience in large quantity food preparation, preferably in a health care or long term care setting.
- Must be knowledgeable about Canada's Food Guide, therapeutic diets and HACPP.
- Able to work independently.
- Must be able to work & communicate effectively with residents and staff.
- Must be able to read, write and accurately follow English written & verbal instructions as well as have numeracy skills in order to increase/decrease recipe yields.
- Working knowledge of Public Health regulations and recommendations

## Responsibilities:

- Providing resident focused care & service. Respecting residents' confidentiality and treating staff, residents and visitors with dignity and respect at all times.
- Complying with all provincial long-term care regulations & established dietary department policies and procedures.
- Preparing and serving menu items in accordance with MOHLTC criteria, Public Health regulations and Dietary Department policies & procedures.
- Reviewing menus and standardized recipes before preparing menu items and snacks
- Complying with daily production charts, standardized recipes and therapeutic menus.
- Preparing & serving the alternative choice for main course, vegetable and dessert at the same time as the first choice.
- Portioning menu items in compliance with therapeutic extension menus and using the appropriate utensils.
- Making menu substitutions as necessary, and recording these substitutions on the production menu before commencing production.
- Meeting the time schedule for service of meals and nourishments.
- Directing the flow of meal service
- Following proper food handling techniques
- Assisting in receiving and storing incoming food & supplies in compliance with MOHLTC criteria, Public Health Regulations and Dietary Department policies & procedures

**Terms of Employment: On Call Basis**

**Salary: as per collective agreement**

**Deadline for Application: Ongoing**

**Contact Human Resources at: [snehac@bethanylodge.org](mailto:snehac@bethanylodge.org)**