



Caring is our reason for being.

COOK

The IOOF Seniors Homes Inc. is an established and progressive charitable corporation providing accommodation and support services to seniors through a multi-facility continuum of care which includes a long term care home, affordable and supportive housing and life lease housing.

SUMMARY: Under the direction and supervision of the Director of Food Services, the Cook shall ensure a safe and clean work area at all times and participate with the procurement of the meat, groceries and other items to maintain production schedules. With an understanding of the diets, the cook shall follow the guidelines when preparing the patient meals.

CORE COMPETENCIES:

- Accountability
- Adaptability
- Communication
- Service Orientation
- Teamwork
- Organization

JOB DESCRIPTION

- Adhere to the standards set out in the Ministry of Health & Long-Term Care's Long Term Care Homes Act, 2007.
- Provide care in a manner which respects the Resident Bill of Rights.
- Prepare high quality food in specified quantities based on production schedules and has awareness of budgetary constraints and over production of food.
- Gather food items and ingredients from refrigerators / freezers or other storage areas for assembly of menu items as required.
- Inspect food and ingredients prior to food preparation, tests food for taste, appearance, and proper temperature throughout the cooking process according to the HACCP program, as well as to document these results on the relating QA audits.
- Set up taste panel for supervisors.
- Prepare items for next day's production (i.e. tempering frozen items according to schedule).
- Date and properly store all food and decide how to effectively use the leftovers. Shall be responsible for taking food samples of all the protein items.
- Assist dietary aides when required.
- Follow the standards based on Safe Food Handling Guidelines.
- Ensure all work areas and equipment are clean, sanitized and safe at all times.

QUALIFICATIONS/EDUCATION/EXPERIENCE:

- Cook's Certification Red Seal and/or a culinary management diploma or certificate
- Completion of a recognized Food Handler's Certificate Program
- 1 year related experience as a Cook, preferably in a long term care facility.
- Demonstrated knowledge of the Public Health requirements for sanitation and safe food handling.

- Demonstrated knowledge of application, use, care and maintenance of food services equipment.

IOOF Seniors Homes Inc. is committed to Employment Equity and Diversity and invites applications from Women, Aboriginal People, Persons with Disabilities and Visible Minorities. To receive this job posting in an alternative format or if you require accommodation measures for the selection process, please notify the Director of Human Resources.

Please note that only those candidates selected for further consideration will be contacted.

Please submit resume and cover letter:

Attn: Jennifer Marchand, Director of Human Resources

Email: jmarchand@ioof.com

www.ioof.com

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