



<https://russellmeadows.ca/job/cook/>

Cook

Description

The Cook is responsible for ensuring that proper meals are prepared and served on time to residents and guests and ensures that work areas are maintained in a safe and sanitary condition. The cook will also assist in maintaining a safe and secure environment for residents, visitors and other staff members.

Responsibilities

1. Prepares meals for residents and guests ensuring dietary needs are met; Ensures residents are satisfied with all aspects of food preparation and presentation;
2. Responds to resident or family member concerns and ensures appropriate action is taken within decision-making authority and/or brings to the attention of the Food Services Manager;
3. Prepares and presents meals and food for special events in a manner that promotes a positive image and reputation to the public at large;
4. Effectively communicates and interacts with residents, family members, visitors and volunteers in a courteous and professional manner;
5. Orders and receives food and supplies;
6. Operates and cleans food production equipment and food preparation areas.

Qualifications

1. Previous experience in a volume food preparation environment in the health care or hospitality industry;
2. Preferred Red Seal or current equivalent qualifications as a Cook from a recognized cooking program;
3. Food Safe Certificates I and II considered an asset; First Aid Certification considered an asset;
4. Working knowledge of special diets; Must have a high standard of hygiene and cleanliness;
5. Customer service orientation.
6. Bilingualism is considered an asset but not a necessity

As a condition of employment, a vulnerable sector/criminal check/screen.

Hiring organization

Russell Meadows Retirement Community

Employment Type

Part-Time, Full-time

Job Location

475 Church St., K4R 0A9, Russell, Ontario, Canada

Date posted

July 28, 2020

Valid through

31.08.2020