



## **Glen Hill Marnwood**

Cook – Part-time

### **Mission:**

Guided by our Christian principles, Durham Christian Homes enriches the lives of the residents we serve and those who serve them in seniors' housing, assisted living and long-term care.

### **Summary**

This position reports to the Dietary Manager and is responsible for ensuring that proper meals are prepared and served on time and that work areas are maintained in a safe and sanitary condition; directs dietary aides and assists in the purchasing and receiving of food and other supplies.

### **Responsibilities**

1. Ensure that established policies, procedures and work assignments are followed.
2. Ensure that meals are prepared, according to standardized menu, in adequate portions, served on time and at the proper temperature.
3. Assist the Dietary Manager in developing and standardizing recipes.
4. Ensure that cleaning schedules, sanitary and safety procedures are carried out; report all equipment failures and breakdowns promptly to the Food Services Supervisor.
5. Direct dietary aides as required in the performance their duties and assume responsibility for the operation of the Dietary Department if required.
6. Assist in the purchasing, receiving, and storage of foods and other supplies and maintain food records as required.
7. Check special diet orders for new admissions to ensure they are correct, as required.
8. Take inventory of food and supplies as may be required and/or requested by the Dietary Manager.
9. Assist in the maintenance of optimal safety standards to ensure the safety of residents and staff.  
Abide by the occupational health and safety policies and procedures.
10. Assist in the orientation of dietary aides.
11. Attend in-service education sessions, staff meetings, workshops etc. as directed by the Dietary Manager.
12. Perform other related duties as required.

### **Qualifications**

- Must have chef training or culinary management diploma or certificate; Red Seal is preferred;
- Must possess a valid Food Handler certificate;
- Must have a diploma/certificate or equivalent in quality food preparation and production.
- Prior experienced as a Cook preferably in a supervisory capacity is preferred
- Must be able to read and write and follow oral instructions.
- Must possess an understanding of the basics of good sanitation and food handling techniques to avoid infection or the spread of contagious diseases.
- Must be knowledgeable with respect to the nutritional and other appropriate needs of geriatric residents.

**Interested applicants** may forward their resume in confidence to the attention of Ariane Groeneveld at [agroeneveld@dchomes.ca](mailto:agroeneveld@dchomes.ca); by fax **905-623-4497** or **by mail** to: Glen Hill Marnwood, Attn: **Ariane Groeneveld**, 26 Elgin St., Bowmanville, ON L1C 3C8.

*We thank all applicants for their interest however only those selected for an interview will be contacted. No phone calls please.*

Visit [www.dchomes.ca](http://www.dchomes.ca) for more information.

The receipt of resumes will be on-going for all Casual and Part-time positions.