

Employment Opportunity

Position Title: Cook Department: Licensed Dementia Housing Location: Brentwood Bay, BC	Position Number: 2018-163 Days/Hours of Work: Variable, 0930-1800, 7.5 hours per day
Remuneration: To Commensurate with Experience	Status: Casual
Start Date: As soon as possible	Posting Period: Until filled Union: Exempt

JOB SUMMARY:

We are an award-winning and Accredited not-for-profit that helps people and improves lives through a range of programs and services, including two state-of-the-art residential care settings located in Brentwood Bay that provide a wonderful environment for seniors in need of specialized dementia care twenty-four hours a day. We offer a competitive salary and a rewarding, stimulating work environment.

Reporting to the Manager of Licensed Dementia Housing at our Sluggett and Brentwood care facilities, home cooked meals are prepared in the house kitchen and served family style in a bright, attractive dining room. We are looking for a cook who will contribute to our home-like, reassuring environment that encourages residents' participation, includes resident's personal preferences and is comfortable working from a set menu designated by a dietician.

DUTIES AND RESPONSIBILITIES:

- Prepares and uses a dietician approved 4 week cycle menu which includes 3 meals and 2 snacks daily, meeting Canada's Food Guide to Healthy Eating requirements
- Serves family style meals and strives to make meals appealing and mealtimes enjoyable
- Maintains kitchen, dining room, living room, common areas and food storage areas in tidy, hygienic and safe manner.
- Monitors food storage and stand times and temperatures according to licensing requirements. Maintains sanitation of food preparation areas.
- Contributes to the development of, and ongoing changes to the Resident Care Plan, including attending and providing input into planning meetings and family conferences. Encourages and works with other team members to facilitate resident participation in activities of daily living.
- Participates in the continuous quality improvement and program evaluation activities, education sessions, team conferences, meetings and committees.
- Uses designated protocols to ensure that unusual or serious incidents are managed and reported in a timely fashion.

- Orders all food supplies and related products as needed.
- Provides for individualized resident needs as per resident's nutritional care plan such as; texture modifications, fluid consistency modifications, food allergies and restrictions, and therapeutic diets.
- Maintains adequate supply of tools and equipment for food preparation, service and dining.
- Encourages and works with other team members to facilitate resident participation in activities of daily living.
- Documents and updates all relevant information according to site procedures.
- Assists in the orientation and continuing education of new staff, students and other members of the Health Care Team.
- Performs other related duties as required.

QUALIFICATIONS:

- Grade 12 Education or equivalent
- FOODSAFE Certificate
- Cooking or food services certificate or experience in a related setting
- Class 5 Driver's License
- First Aid with CPR Certificate
- WHMIS Certificate
- Clear Police Criminal Record Check and a Solicitor General's Criminal Record Check upon hire

KNOWLEDGE, SKILLS AND ABILITIES:

- Ability to communicate effectively, both verbally and in writing, with residents, families, co-workers, members of the multi-disciplinary team and the public
- Ability to organize work and operate related equipment
- Physical ability to carry out the duties of the position

WE LIVE SAFETY!

The safety of our clients, staff and volunteers is a priority of Beacon Community Services. We promote healthy and safe working conditions in all of our operations. We are committed to continuously improving safety and *it is essential to this position*. We further support safety through the active participation and co-operation of management, supervisors, workers and joint occupational health and safety committees.

APPLICATIONS:

All interested applicants can [Apply Now!](#) quoting the position vacancy number 2018-163. Please note only those applicants who are selected to continue in the recruitment process will be contacted.