

Employment Opportunity

Position Title: Cook/Hospitality	Position Number: 2019-47
Department: Residential Care Location: 408 Parry St, Victoria BC	Days/Hours of Work: Various shifts available. Shifts are 7.5 hours per day
Salary: \$20 per hour, plus 8.6% in lieu of benefits	Posting Period: Until filled
Start Date: As soon as possible	Status: Casual Union: Exempt

JOB SUMMARY:

We're an award-winning and Accredited not-for-profit that helps people and improves lives through a range of programs and services, including being Island Health Authority's sole provider of home support care in greater Victoria and the outer Gulf Islands. We offer a competitive salary and a rewarding, stimulating work environment.

Reporting to the Manager of Parry Place Assisted Living, you will join a team engaging and supporting the 21 residents at this site. The cook promotes a home-like, reassuring environment that encourages residents' participation, includes resident's personal preferences and minimizes the impact of their limitations. Candidates would be well suited for this position if they have a background in social services and are comfortable working from a set menu approved by an Island Health Dietician.

DUTIES AND RESPONSIBILITIES:

- Prepares and uses a dietician approved 4 week cycle menu which includes 2 meals and 2 snacks daily, meets Canada's Food Guide to Healthy Eating requirements, includes a variety of color, flavor, texture & seasonal interest and considers the likes and dislikes of the residents.
- Serves family style meals and strives to make meals appealing and mealtimes enjoyable.
- Maintains kitchen, dining room, common areas and food storage areas in tidy, hygienic and safe manner including monitoring food storage, stand times and temperatures according to licensing requirements with high degree of compliance to sanitation of food preparation areas.
- 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.

- Contributes to a weekly ordering list in a timely, organized manner.
- 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.
- 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

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 deal with others effectively
- Ability to organize work
- Ability to 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 2019-47. Please note only those applicants who are selected to continue in the recruitment process will be contacted.