



Employment Opportunity

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| Position Title: Hospitality Cook | Position Number: 2020-026 |
| Department: Parry Place (Assisted Living) Location: 408 Parry St, Victoria, BC | Days/Hours of Work: Various Shifts (Shifts are 7.5 hours per day) |
| Remuneration: \$20.00 per hour, plus 8.6% in lieu of benefits | Status: Casual Posting Period: Until Filled |
| Start Date: Available Immediately | Union: Exempt |

JOB SUMMARY:

We are an award-winning and accredited not-for-profit organization that helps people and improves lives through a range of programs and services. We offer a competitive salary, and a rewarding, stimulating work environment.

Under the general supervision of the Operations Manager, the Hospitality Cook joins a multi-faceted team working in accordance with the mission, vision and values of Beacon Community Services. The Hospitality Cook is responsible for organizing, preparing, and implementing two (2) meals per day for the 21 Residents at Parry Place Assisted Living Residence. The Hospitality Cook is responsible for adhering to Dieticians directions, respecting the choices and sensitivities, as well as implementing texture modifications required for the Residents. Candidates would be well suited for this position if they have a background engaging with seniors and cooking for the demographic.

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 cultural sensitivities of the Residents.
- Serves family style meals and strives to make meals appealing and mealtimes enjoyable.
- Adapts meals accordingly regarding diet and texture modifications as required in Resident Care Plans.
- 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.
- Provides assistance in the Dining Room with meal set up and preparation, as well as meal delivery and clean up as necessary.
- Contributes to a weekly ordering list in a timely, organized manner.

- Contributes to a monthly menu of lunch and dinners
- Prepares light snacks for recreational programs as necessary.
- Maintains adequate supply of tools and equipment for food preparation, service and dining.
- Promotes and maintains positive communication and relationships among team members, Residents and the public.
- Assists with Resident Council and Dining Committee Meetings.
- Attends all staff training/ information sessions/ meetings as required.
- Responsible for reporting all noticeable changes in Resident behaviour.
- Provides assistance to all other team members when required.
- Reports all concerns to the Operations Manager in a timely manner.
- Other related tasks as assigned.

QUALIFICATIONS:

- Grade 12 Education or equivalent
- FOODSAFE Certification (to be renewed every 3 years)
- First Aid Certification (to be renewed upon expiry)
- A clear Police Criminal Record Check and a clear Solicitor General Criminal Record Check
- WHMIS Certification (to be renewed annually)
- Able to effectively use a computer and electronic devices
- Experience cooking within a Senior's facility or experience in a related setting an asset.

KNOWLEDGE, SKILLS AND ABILITIES:

- Experience with general meal cooking and preparation duties.
- Knowledge of the Canadian National Food Guide.
- Knowledge regarding texture modifications and implementation.
- Experience in working with Seniors; preferably in an Assisted Living or Residential Care setting.
- 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 implement in a timely manner.
- 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 number **2020-026**. Please note only those applicants who are selected to continue in the recruitment process will be contacted.