

## Cook

### Culinary Arts Student/Graduate

<b>Day of Work:</b> Weekend days or week days/evenings	<b>Remuneration:</b> \$21.00 - \$23.46/ hr
<b>Positions available:</b> Part-Time, Casual	<b>Locations:</b> Brentwood Bay, Sidney and Victoria
<b>Position Number:</b> 2022 - 19	<b>Union:</b> Varies by location

#### ABOUT BEACON AND JOB SUMMARYS

Beacon Community Services is a well-established local charity operating in the Greater Victoria area for over 45 years. We are an award-winning and accredited organization that helps people and improves lives through a range of community programs and services that span every phase of people's lives. We serve Southern Vancouver Island and the outer Gulf Islands with a team of around 270 staff and 600 volunteers. We offer a competitive salary, comprehensive benefits package, and a rewarding, stimulating work environment.

Our Assisted Living, Senior's Community Center and Licensed Dementia Care homes provide food services for residents as well as event catering. We are looking for part time or casual cooks who are keen to hone their skills and prepare nutritious meals that appeal to seniors. The work environments vary from a large industrial kitchen to smaller commercial kitchens serving about 20 residents directly. Our staff are dedicated to providing a home-like, reassuring environment that encourages residents' participation and includes resident's personal preferences.

#### DUTIES AND RESPONSIBILITIES:

- Prepares and uses a dietician approved menu which includes daily meals and snacks, 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.
- 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.
- Orders food supplies and related products as needed.
- 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.
- Performs other related duties as required.
- Complies with all COVID-19 required policies

#### QUALIFICATIONS:

- Completion of a foundational culinary arts program or a combination of education and experience
- FOODSAFE Certificate

- First Aid with CPR Certificate
- WHMIS Certificate
- Driver's license and access to a vehicle preferred

#### **KNOWLEDGE, SKILLS AND ABILITIES:**

- A passion for cooking
- Ability to work quickly, safely and efficiently in a commercial kitchen
- Ability to organize work and operate related equipment
- Ability to interact effectively with residents, families, co-workers, members of the multi-disciplinary team and the public
- Physical ability to carry out the duties of the position

#### **ADDITIONAL INFORMATION:**

Beacon Community Services serves vulnerable populations including seniors, people with disabilities and children. Protecting these people and our teams on whom they rely is critical to us. Accordingly:

- All successful applicants must consent to a Solicitor General's Criminal Record Check.
  - All successful applicants must present proof of COVID-19 vaccination as a condition of hire and ongoing employment. Should you have an official vaccination exemption, kindly advise us during your job application process, so we may discuss possible accommodation options.
- 

#### **APPLICATIONS:**

All interested applicants can [Apply Now!](#) quoting the position number **2022- 19**. Please note only those applicants who are selected to continue in the recruitment process will be contacted