

Ivan Franko LTC Home

767 Royal York Road, Toronto, Ontario, M8Y 2T3

JOB POSTING

Department: Dietary **Position:** Cook

Number of positions: 1

Status: Casual

RESPONSIBILITIES

The incumbent is responsible for:

- Ensuring that proper meals are prepared and served on time and that work areas are maintained in a sanitary condition; directs dietary aides and assists in the purchasing and receiving of food and other supplies.
- Reporting to Food Service Supervisor.
- Ensuring that established policies, procedures and work assignments are followed.
- Ensuring that meals are prepared according to the standardized menu.
- Assisting the Food Service Supervisor in developing and standardizing the menu.
- Attending in-service education session, staff meetings, workshops etc. as directed by the Food Service Supervisor.

QUALIFICATIONS

- Previous experience in a food preparation environment in the health care
- Cook Certificate from a recognized cooking program;
- Food Handler Certificate;
- Working knowledge of special diets;
- Understanding and experience of the Hazard Analysis & Critical Control Points (HACCP) program and food safety plan;
- Must have a high standard of hygiene and cleanliness

Please forward your cover letter and resume, in confidence, to Food Service Supervisor Email: Galyna.Holouko@one-mail.on.ca Fax : 416-239-5102