

Cook (Casual Part Time)

Part Time/Casual

Location:

230 Manitoba Ave
Kerrobert, SK
S0L 1R0

Date Posted:

Jul 14, 2022

Description

Pioneer's Haven is a leading operator in the senior living sector. We offer seniors' independent living & assisted living. We understand how to create the best experience for people living in a Pioneer's Haven home. We believe everyone should have the opportunity to live a life of purpose, and we create environments that make that possible.

Our mission is to celebrate the human spirit in every way possible – and that applies to both our residents and our employees. There's a lot that goes into being a member of our team – and there's a lot that you'll get out of the experience too. We go the extra mile to ensure that each member of our staff feels safe, secure, enriched and empowered in their role. So that everyone under our roof is given the opportunity to thrive, grow and make the most of every day.

We are hiring experienced Cooks!

Start your next adventure at *Pioneer's Haven*, our Assisted Living Home residence in Kerrobert, SK. **Join our culinary team as a part-time/ Casual Cook and experience a new industry that offers a fun and friendly environment.**

Pioneer's Haven cooks with fresh ingredients, a commitment to flavour and quality, and lots of choice. Made mostly from scratch by our team of cooks, our food is delicious and nutritious.

Reporting to the Manager, the Cook is responsible for preparation and delivery of all food for residents, guests and employees.

Key Responsibilities

- Prepare and/or be responsible for the preparation/delivery of all foods for residents, guests and employees;
- Review menus and production sheets before preparing meals and prepare and serve them properly and attractively;
- Ensure use of proper food handling techniques;
- Complete daily temperature audits for fridge, and record findings on daily audit form;
- Prepare and serve foods for therapeutic / specialty diets according to planned menus;
- Make menu substitutions as necessary and record these in designated place;
- Adhere to time schedules for service of meals and nourishments;
- Follow daily production charts, standardized recipes and daily composite menus, while working within a set budget;
- Comply with all provincial/municipal regulations and established dietary department policies and procedures;
- Participate actively in planning/preparing special occasion and theme meal days;
- Attend department and facility staff meetings, in-services and other necessary training sessions;
- Be aware of the Resident Rights & Responsibilities and endeavor to respect and promote it;
- Participate in the Quality Improvement Program;
- Follow and comply with health and safety legislation and departmental safe job procedures;
- Work in a position of trust with vulnerable adults (residents);
- Uphold and promote the organization's values and philosophy relating particularly to ethics, morality, and integrity as set out in *Pioneer's Haven* Code of Conduct;

- Complete other duties as assigned.

Qualifications

- Must possess a Food Handler's Certificate
- Must have experience in large quantity food preparation, preferably in a healthcare or retirement setting
- Must be knowledgeable of the Provincial Food Premises Regulation and Canada's Food Guide to Healthy Eating
- Must have knowledge of and experience with special and therapeutic diets
- Must be physically able to lift and transfer heavy, hot items and stand for majority of shift
- Must provide a complete and current (within six months) Vulnerable Sector Check (including a Criminal Background Check) or be willing to obtain one

Pioneer's Haven is committed to ensuring that all employment practices are inclusive. As an organization we are committed to providing and arranging accommodation for candidates upon request.