

Dom Lipa-Slovenian Linden Foundation

52 Neilson Drive Toronto M9C 1V7

**JOB POSTING**

Oct 16, 2017

Department: Dietary

Position: Cook

Status: Casual

Candidates are invited to apply for the above position in Dom Lipa.

**RESPONSIBILITY**

The incumbent is responsible for:

- Ensuring that proper meals are prepared and served on time and that work areas are maintain in a sanitary condition; directs dietary aides and assist in the purchasing and receiving of food and other supplies.
- Reports to Food Service Manager.
- Ensure that establish policies, procedure and work assignment are followed.
- Ensure that meals are prepared according to the standardized menu.
- Assist the Food Service Manager in developing and standardized menu.
- Attend and have up to date, in-service education session, staff meeting, workshop etc. as directed by the Food Service Manager.

**QUALIFICATION**

- Previous experience in a food preparation environment in the health care
- Preferred Red Seal or current equivalent qualifications as a Cook 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;
- Customer service orientation
- Slovenian speaking preferred

APPLY TO: [fss@domlipa.ca](mailto:fss@domlipa.ca)