

DOM LIPA JOB POSTING

Date of Posting: March 2, 2020

Code: 2020-D.A/EC-01

Department: Foodservice Department

Position: Dietary Aide/ Cook

Hours/Shift: **75 Hours Bi-weekly**

Week 1 Mon/Tues/Thurs/Fri

Week 2 Mon/Tues/Wed/Fri/Sat/Sun

Classification: FT: YES PT:

Rate of pay: As per Collective Agreement

Temporary: (minimum one year)

Qualifications/ Requirements:

1. . Has a chef training or culinary management diploma or certificate,

(i) granted by a college established under *the* Ontario Colleges of Applied Arts and Technology Act, 2002, *or*

(ii) granted by a registered private career college, for successfully completing a program approved by the Superintendent of Private Career Colleges under the *Private Career Colleges Act, 2005*;

(b) has a diploma or certificate granted in another jurisdiction and has a set of skills that, in the reasonable opinion of the licensee, is equivalent to those that the licensee would expect of a person who has a diploma or certificate provided for in clause (a);

(c) holds a certificate of qualification in the trade of Cook or Institutional Cook that was issued,

(i) by the Director of Apprenticeship under the Apprenticeship and Certification Act, 1998, *or*

(ii) by the Registrar of the College under the Ontario College of Trades and Apprenticeship Act, 2009; *or*

(d) meets the requirement set out in clause 78 (5) (c). O. Reg. 249/10, s. 1; O. Reg. 246/13, s. 6 (1).

2. Experience working in a food services environment/healthcare.
3. Knowledge of MOHLTC standards and ability to ensure compliance with these standards.
4. Knowledge of Occupational Health and Safety Act, WHMIS, the Sanitation code and the legislation related to this work.
5. Ability to read, write and follow verbal and written instructions.
6. Ability to maintain effective working relationships with staff and residents.

7. Ability to safely operate and move various equipment.
8. Ability to safely lift heavy items.
9. Ability to perform various cleaning duties.
10. Willingness to participate in in-service educational programs.
11. Willingness to work weekends, shifts and holidays as assigned.
12. Ability and willingness to provide a service that enhances the dignity and respects the cultural and racial diversity of our residents.
13. Ability to understand Slovenian, an asset.

Job Responsibilities:

1. Responsible to report the food service manager.
2. Participate in educational in-services on an on going basis throughout the year
3. Have all certificates current and up-to date.
4. Duties and responsibilities may be subject to change.
5. Other duties assigned as per job description and routine.