

DOM LIPA JOB POSTING

Date of Posting: July 27, 2026 Code: 2026- LD- 5

Department: Foodservice Department

Position: Cook

Unscheduled Part time

Number of positions: 1

Rate of pay: As per Collective Agreement

RESPONSIBILITIES:

- 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 Manager.
- Ensuring that established policies, procedures and work assignments are followed.
- Ensuring that meals are prepared according to the standardized recipe and menu.
- Attending in-service education session, staff meetings, workshops etc. as directed

Qualifications:

1. Have completed Chef training or hold a Culinary management diploma from a program that meets the standard established by the Ministry of Training, Colleges and Universities or equivalent
2. Possess a valid food handler's certificate
3. Display a caring and respectful attitude toward our residents, families, and team members, with an openness to receiving feedback and suggestions from our residents and family members
4. Knowledge of MOHLTC standards and ability to ensure compliance with these standards.
5. Knowledge of Occupational Health and Safety Act, WHMIS, the Sanitation code and the legislation related to this work.

Please note: the posting above is for an existing vacancy