

Dufferin Oaks is a not-for-profit Long-Term Care Home owned and operated by the County of Dufferin under standards established by the Ministry of Health and Long-Term Care. The home is a three-story facility centrally located in the County of Dufferin in the Town of Shelburne. 160 residents call Dufferin Oaks home, living in private, semi-private and standard rooms. Dufferin Oaks provides accommodation, meals, supportive services, socialization and a full range of nursing care services for persons who, for various reasons, cannot live independently in the community. We are currently recruiting for a:

### TEMPORARY CASUAL COOK

<b>JOB ID:</b> C21-22	<b>LOCATION:</b> <a href="#">151 Centre Street Shelburne, ON</a>
<b>JOB TYPE:</b> Temporary, Casual	<b>DEADLINE TO APPLY:</b> 4:30 p.m. on August 29, 2022

Reporting to the Food Services Manager, the Cook is responsible for daily food production and food preparation of nutritious and quality meals and snacks for the residents in accordance with Canada's Food Guide and maintaining a sanitary work environment.

#### What you'll do

- Responsible for the daily preparation of food in accordance with all applicable Acts and Regulations.
- Performs dietary tasks, which include all aspects of food production, preparation and meal service and delivery.
- Provides information to assist in the development of Residents' nutritional care plans.
- Responsible for cleanliness and overall sanitation of kitchen and work area.
- Performs other duties as assigned.

#### What you'll bring

- Certificate of qualification in the trade of Cook or Institutional Cook that was issued by the Director of Apprenticeship or through an accredited college or, a post-secondary diploma in food and nutrition management or, Red Seal.
- Institutional food service experience preferably in a health care setting is an asset
- Must have good working relationships with dietary staff members, residents, other staff, volunteers and visitors.
- Must have passion and motivation and team player
- Good supervision and leadership abilities and qualities.
- Physically and mentally able to operate basic kitchen equipment, lift heavy trays and stand for long periods of time.

#### What we can offer YOU!

- A competitive hourly wage ranging between \$26.17 - \$29.08;
- Access to an Employee and Family Assistance Program;
- A supportive and collaborative work environment.

#### Ready to apply?

Interested applicants are invited to submit a resume and cover letter before the closing date and time to:

[hr@dufferincounty.ca](mailto:hr@dufferincounty.ca)

As an organization, we have made a commitment to diversity, equity, inclusion and belonging and are at the beginning of this journey. We recognize the value of diverse perspectives and lived experiences, and the importance of creating an environment that embraces and supports these. We are committed to creating and fostering a workplace where all employees, regardless of race, colour, ancestry, creed (religion), place of origin, ethnic origin, citizenship, sex (including pregnancy), gender identity and expression, sexual orientation, age, marital status, family status, and disability feel a sense of dignity and belonging. As such, we seek to attract, develop, and retain highly talented employees with a variety of identities and backgrounds, in order to better reflect the growing diversity of our region.



Please note that the County of Dufferin requires that all newly hired employees are to be fully vaccinated against COVID-19 as a condition of employment and must provide proof of fully vaccinated status, or provide proof of a medical or Human Rights Code exemption, prior to starting employment.

All applicants are thanked for their interest. Only those selected for an interview will receive a response. Information collected will be used in accordance with the Municipal Freedom of Information and Protection of Privacy Act for the purpose of job selection and will not be used for any other reason. Accommodations are available for all parts of the recruitment process. Applicants need to make their needs known in advance.

DISCOVER YOUR CAREER WITH US

