

Full-time Cook

Job Description

Alavida Lifestyles, a company of luxurious and well-respected Retirement Residences, serving seniors in the Ottawa community has an opening for a Part Time Cook/Prep Cook for its Promenades Retirement Residence. Reporting to the Hospitality Manager, the cook is accountable for the following:

1. Preparation of high quality, nutritious meals according to the menu plan, and the requirements of the RHRA
2. Plating all meals and ensuring Resident food preferences are respected
3. Keeping the kitchen area and equipment clean
4. Maintaining a safe working environment at all times
5. Working collaboratively with all Food Services associates

QUALIFICATIONS

- Red Seal
- Certification in Food Preparation designation from accredited school
- Minimum 3 years experience in retirement, hospital or hotel setting in volume food preparation
- Experienced baker of bread, cookies and desserts
- Knowledge of special and therapeutic diets
- Familiar with weights and measurements, recipe conversion and portion control
- Completion of Safe Food Handlers Certification course
- Knowledge of Ontario Food Premises Regulation and Canada's Food Guide
- Ability to work within and promote a team environment
- Must enjoy working with Residents
- Excellent communication skills, both oral and written
- Must be able to read, write and understand English
- Highly organized and able to work independently
- Is a competent person as defined by the Occupational Health & Safety Act
- A valid security police check is required.
- Must be available to work nights, alternate weekends and special occasions

Experience:

Cook: 1 year (Preferred)