

Cook Job Description

Alavida Lifestyles is looking to hire a Cook for our retirement residences. The Cook reports to the Food Service Manager and is accountable for meal preparation.

Must be available to work on occasional weekends and/or special events.

As part of Alavida Lifestyles' Mandatory Vaccination Policy, all employees must be fully vaccinated against COVID-19 and provide proof of vaccination as a condition of employment.

RESPONSIBILITIES

- Prepare high quality, nutritious meals according to the menu plan, and the requirements of the RHA
- Plates all meals and ensures Resident food preferences are respected
- Keeps the kitchen area and equipment clean
- Maintains a safe working environment
- Works collaboratively with all Food Service associates
- Other duties as assigned

QUALIFICATIONS

- Certification in Food Preparation designation from accredited school
- Minimum 2 years or related experience in retirement, hospital or hotel setting in volume food preparation
- Knowledge of special and therapeutic diets
- 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

PROMENADE

Orleans

110 & 150 ROSSIGNOL DRIVE
ORLÉANS, ON K4A 0N2

613-451-1414

RAVINES

CitiPlace

626 & 636 PRADO PRIVATE
OTTAWA, ON K2E 0B3

613-288-7900

PARK PLACE

Central Park

110 & 120 CENTRAL PARK DRIVE
OTTAWA, ON K2C 4G3

613-727-2773