



Three Links Care Society

Cook (Casual)

JOB SUMMARY

Under the general supervision of the Director of Support Services, the Cook I prepares and/or cooks assigned food items for daily and inventory requirements by following established menus, recipes, quantity quotas and food production sheets. Tests and adjusts food items for palatability and ensures ready food inventory items are accurately packaged, labeled and stored.

QUALIFICATIONS

Education & Experience

- Graduation from a recognized 12 month program in cooking or an equivalent combination of education, training and experience. Experience in a cafeteria-style setting in long-term care is preferred.
- Food Safe Level 1 certification.

Knowledge and Abilities

- Ability to communicate effectively both verbally and in writing.
- Ability to deal effectively with others.
- Ability to organize and prioritize work.
- Ability to operate related equipment.
- Physical ability to perform the duties of the position.
- Promotes and practices personal/client safety in the workplace at all times.