



## **Cook**

**Permanent Full Time & Part-Time Positions in one of our Home: Richview Manor**

### **Enjoy the enriched scenery at Richview Manor!**

We invite you to view the wonderful opportunities that await you at this stunning Maple location. We are always on the quest to compliment our team with new and motivated staff to care and serve our guests. As part of our team you will continue to grow and learn in the fine art of caring/assisting our residents in an enriched ambience. We at Richview Manor pride ourselves on providing our guests with an enriched menu, balance diet and positive experience. Being a part of our team you will broaden your skill set in large production fine dining and banquet service.

#### **RESPONSIBILITIES**

Core Function:

The primary function of this position is prepared and serves nutritious meals for residents in as safe and attractive manner. To work with set budget, limit waste and adhere to residence policies and procedures. Review regular and therapeutic menus. Set up equipment and supplies for daily food production. Prepare food following standardized recipes. Ensure that meals are served on time, at appropriate temperatures and in portion controlled quantities. Sample the food prior to each meal to determine palatability. This is a physically challenging position requiring that the successful incumbent stand/walk for long periods of time.

#### **QUALIFICATIONS**

- Cook 1 designation
- Familiar with Canada's Food Guide to Healthy Eating and therapeutic diets
- Ability to lift heavy objects, and stand and walk short distances throughout the day and to tolerate heat from kitchen area.
- Ability to read, write and communicate effectively in English (other language an asset)
- Ability to read and follow standardized recipes and production sheets
- Ability to read and follow therapeutic diet sheets
- Solid understanding of portion control and experience in quantity food preparation
- Knowledge of Hazardous Analysis Critical Control Point (H.A.C.C.P), Workplace Hazardous Material Information System (WHMIS), Occupational Health and Safety, Sanitation Code.
- Comprehensive knowledge and practice of Health and Safety requirements
- Smart Serve Certificate is also required
- Valid Police Vulnerable Sector Screening (within last 6 months) required
- Verification of Tuberculosis Test required

#### **CLOSING DATE**

*Interested applicants may forward their resume in confidence no later than April 30<sup>th</sup> 2014 to the attention of:*

**Magdalena Di Maria**  
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**We thank all applicants and will only communicate with those  
Candidates that will be interviewed.**