

# JOIN OUR TEAM!



## THE ROLE

### Cook, Grandview Lodge

This is a temporary full-time (until approximately December 18, 2024) role at the County, with an hourly compensation range of \$25.797 - \$26.586

## THE OPPORTUNITY

Join the Grandview Lodge Team as the Cook! In this role, you'll be responsible for crafting meals not only for our valued residents and dedicated staff but also guests and special events.

You're expertise will be crucial in ensuring that all dietary requirements, including therapeutic and texture-modified diets are met.

Apply today to become an integral member of the Grandview Lodge Team!

## THE PERKS

- Defined Benefit Pension
- Health Benefits
- Unionized
- Wellness Programs
- Safe & Friendly Work Culture
- Professional Development
- EFAP Program



- High School Graduation
- Food Handler Certificate



- Some current related experience



- Interpersonal Communication
- Self-Direction
- Collaborative Skills

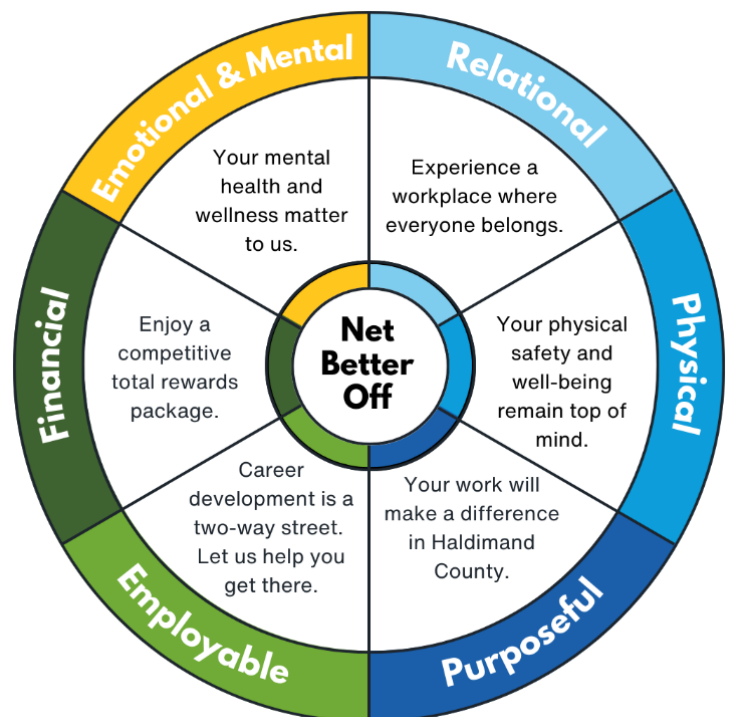
## THE COUNTY

Haldimand County believes in compassionate and innovative approaches to resident care. Grandview Lodge is an award-winning, nationally accredited 128-bed long-term care home in Dunnville. Located on the shores of the Grand River, you'll find the environment to provide a calming presence to employees and residents alike. By joining our dynamic team, you open the door to a rewarding career where we prioritize the health and wellness of our employees, their families, and the communities we serve. At Haldimand County, we believe in the Net Better Off philosophy. This means we're passionate about helping our staff thrive and advance in an inclusive workplace.

## THE NEXT STEPS

If this sounds like you, please submit your application online at [www.haldimandcounty.ca/careers](http://www.haldimandcounty.ca/careers).

This posting closes on **April 29, 2024 at 4:30 p.m.** Visit our careers page for more opportunities.



## **JOB DESCRIPTION**

### **Cook, Grandview Lodge**

<b>POSTING #:</b> UFCW-2024-29	<b>Employer Group:</b> UFCW HOPE Service Workers
<b>POSTING PERIOD:</b> April 23 - 29, 2024	<b>Reporting To:</b> Supervisor, Dietary Services
<b>Position:</b> Cook FT #2	<b>Position Status:</b> Temporary Full-Time (Until approximately December 18, 2024)
<b>Wage Range Hourly:</b> \$25.797 - \$26.586 (January 2024)	<b>Hours Worked Per Week:</b> 40
	<b>Location:</b> Grandview Lodge, Dunnville, ON

### **CORE COMPETENCIES:**

Interpersonal Communication | Emotional Intelligence | Self-Direction | Collaborative Skills

### **POSITION SUMMARY:**

The incumbent will prepare food for Residents, staff, guests, and special functions. They will ensure requirements of prescribed therapeutic and texture-modified diets are met.

### **QUALIFICATIONS, KNOWLEDGE & SKILLS**

#### **Education**

- High School (Grade 12) graduation (or equivalent) plus an additional program of up to one year or equivalent
- Food Handler Certificate required
- Must be a graduate of or currently enrolled in training as specified by the Ministry of Health & Long Term Care.
  - For example, chef training or culinary management diploma or certificate, a certificate of qualification as a Cook (Reference: Ontario Regulation 249/10 which amended Ontario Regulation 79/10).

#### **Experience**

- Plus over three months, up to and including six months current related work experience and work / life experiences that are necessary for the performance of the job and training and adjustment on the job itself.
- Special consideration will be given to applicants with:
  - Experience in a health care facility or other institutional environment

#### **Knowledge/Skills**

- Proven ability to read, write and follow oral and written instructions
- Good understanding of therapeutic diets is required
- Proven interpersonal skills to interact with Residents, team members and members of the public
- Proven ability to provide guidance and direction to a peer group
- Proven ability to work independently or as a team member

#### **Machines & Equipment operated include but are not limited to:**

- Telephone, computer equipment, paging system.
- Industrial kitchen equipment including such as:
 

○ Food processor	○ Coffee urns
○ Steam kettle	○ Hot food tables
○ Meat slicer	○ Grill

- Gas cooking stove/oven
- Steamer
- Mixer
- Hobart Mixer
- Blender
- Blast Chiller
- Convection oven

## RESPONSIBILITIES

The incumbent is expected to but not limited to:

### Corporate

- Follow the GVL philosophy of delivering care to Residents by utilizing Montessori and GPA principles.
- Communicate with Residents, visitors and other personnel in a courteous manner.
- Ensure Resident's Bill of Rights are respected
- Maintain standards of quality in food production, adhering to sanitation and food handler's standards

### Functional

- Food Preparation
  - Prepare food for Residents, staff, guests and special catering functions
  - Schedule food preparation so food items are ready for meal service
  - Use standardized recipes; adjust recipes to ensure appropriate quantities of food available to meet menu requirements
  - Portion food for Resident meals, following therapeutic diet instructions
  - Maintain food inventory under direction of the Supervisor
  - Complete dietary audits as required
- Health & Safety
  - Clean work area
  - Handle all soaps, detergents and chemicals according to Workplace Hazard Material Information System (WHMIS)
  - Ensure appropriate handling of food / product waste and garbage in the nutritional services area
  - Ensure all equipment is clean and report any malfunctioning equipment to the Supervisor and fill out requisition
  - Report all accidents and incidents to Supervisor immediately.
- Supervisory Duties
  - Provide direction to Dietary Aides in the kitchen and dining room areas in the absence of the Supervisor
  - Maintain staff schedules as directed;
  - Replace staff, if required, due to call-ins
  - Undertake required administrative duties

Demonstrate commitment to the Haldimand County code of conduct

The duties listed above are intended only as illustrations of the various types of work that may be performed. The omission of specific statements of duties does not exclude them from the position if the work is similar, related or a logical assignment to the job.

## POSITION REQUIREMENT(S):

A Current (within the past 6 months) Police Check	OPP LE 220
Two- Step & Mantoux Text	Within Past 6 Months

Haldimand County envisions all County staff to possess a high degree of Ethical Behaviour & Professionalism, Political Acumen, Relationship Management, Credibility, Flexibility & Adaptability, Empathy & Compassion, Entrepreneurship, and Customer Service.

Haldimand County is an equal-opportunity employer who strives for inclusivity and belonging for all. Accommodation is available at any stage of the hiring process to applicants with differing abilities. If you require accommodation at any stage of the hiring process, please contact us at [hrhelpdesk@HaldimandCounty.on.ca](mailto:hrhelpdesk@HaldimandCounty.on.ca).

*County employees who are interested in applying for this position must complete the EMPLOYEE APPLICATION FORM via County's Intranet - FuNK and submit online with a resume and cover letter by 4:30 PM on the last day of this posting.*

We thank you for your interest in working for Haldimand County. Only candidates selected for an interview will be contacted.