



The Elliott Community currently has an opening for a Full-time Chef in our Dietary Services Department. All qualified applicants please contact Human Resources at humanresources@elliottcommunity.org.

Full-time Chef

Job Overview - The Chef is responsible for overseeing the preparation of all meals for the various dining rooms and café. This individual ensures that food is prepared in a professional and hygienic manner in keeping with our high quality standards along with those set by the Ministry of Health – Long Term Care Homes Act, 2007, Retirement Homes Act and Wellington-Dufferin-Guelph Public Health.

Job Responsibilities:

- Supervises Dietary staff daily, including those working in the kitchen and cafe.
- Responsible to cover staff shortages and delegate job functions so that each team member is fully utilized.
- Prepares food for all guests, residents as per prescribed menus and therapeutic diets and production sheets.
- Maintain work areas so that they are clean and sanitized between work tasks.
- Observes all policies and procedures as set out by the facility and Long Term care standards.
- Communicate any work related issues to the Chef Manager or Director of Dietary Services.
- Has understanding and knowledge to properly use and maintain all equipment in the kitchen.
- Perform other related duties as required.

Qualifications:

- Chef holds a certificate of Interprovincial Standards Red Seal Program by the CCDA.
- Chef training or culinary management diploma or certificate.
- Possess a valid Food Handler's Certificate.
- Should possess physical strength required for the position.
- Vulnerable Sector Search Criminal Record check.
- Documentation indicating that you have received all appropriate immunizations, including administration of an annual influenza vaccine and a recent TB skin test which indicates that you are able to perform the essential duties of the position without harm to yourself or risk of harm to others.
- Annual Training, complete assigned knowledge program.
- Mature, responsible and organized individual capable of performing duties as assigned.
- Able to work independently and part of a team.
- Capable of reading and writing English.

Requirements of the Job:

Physical: Repetitive walking, bending, pushing, and lifting, standing for prolonged periods. Exposure to heat and food odours.

Mental: Works well under pressure; Involves working in stress conditions for most of the time.

Hours: 75 hours biweekly, includes days, afternoons, evenings, weekends and Public Holidays.

While we have an immediate need, the successful candidate must demonstrate a commitment to The Elliott Community's mission and values. We offer a flexible work environment, competitive compensation package and participation in the OMERS pension plan and extended health and dental benefits for qualifying staff.

In support of persons with disabilities, The Elliott Community asks that job applicants with disabilities who require accommodation in the recruitment and selection process, please advise Human Resources if contacted for an interview so that a suitable accommodation can be arranged. (In compliance with AODA, 2005, Integrated Accessibility Standards 2011, Employment Standards). If you require assistance in completing a job application due to a disability please contact Human Resources directly at 519 822 0491.

We require that all finalist applicants undergo a Criminal Record Check and Vulnerable Sector Screen through their local Police Services Branch prior to start date.