

# JOIN OUR TEAM!



## THE ROLE

### Dietary Aide/Cook

This is a permanent part-time role at the County, with an hourly compensation range of:

Dietary Aide: \$23.243 - \$23.955

Cook: \$25.797 - \$26.586

## THE OPPORTUNITY

Join our dynamic team at Grandview Lodge, to deliver exceptional dining experiences for our Residents, staff and guests. As a Dietary Aide/Cook you will play a crucial role in providing high-quality meals to our residents.

You will ensure that all meals are properly prepared and catered to fit the diverse dietary needs of every resident, including the requirements of prescribed therapeutic and texture-modified diets.

Apply today to become an integral member of Grandview Lodge!

## THE PERKS

- Defined Benefit Pension
- Perks & Discounts
- Unionized
- Free Parking
- Wellness Programs
- Safe & Friendly Work Culture
- Professional Development
- EFAP Program



- High School Graduation or Equivalent.
- Food Handler Certification



- Some current related experience.



- Interpersonal Communication
- Self-Direction
- Emotional Intelligence

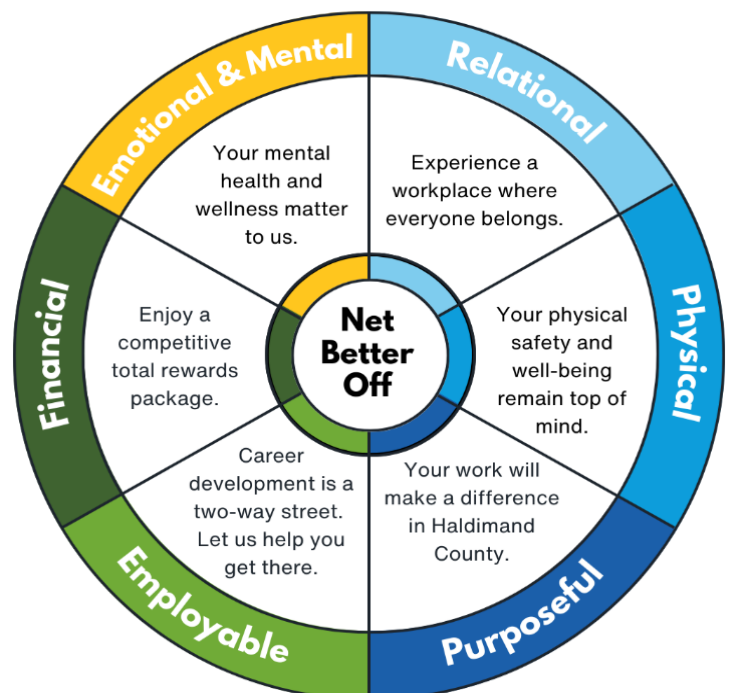
## THE COUNTY

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 **July 29, 2024 at 4:30 p.m.** Visit our careers page for more opportunities.



## **JOB DESCRIPTION**

### **Dietary Aide/Cook, Grandview Lodge**

|   |   |
|---|---|
| <b>POSTING #:</b> UFCW-2024-73  | <b>Employer Group:</b> UFCW HOPE Service Workers  |
| <b>POSTING PERIOD:</b> July 23 – 29, 2024   | <b>Reporting To:</b> Supervisor, Dietary Services |
| <b>Position:</b> Dietary Aide/Cook- PPT #14   | <b>Position Status:</b> Permanent Part-Time       |
| <b>Wage Range Hourly:</b><br>Dietary Aide: \$23.243 - \$23.955<br>Cook: \$25.797 - \$26.586 | <b>Hours Worked Per Week:</b> Up to 24            |
|   | <b>Location:</b> Grandview Lodge, Dunnville       |

#### **CORE COMPETENCIES:**

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

#### **POSITION SUMMARY:**

At Grandview Lodge, each position ensures the Resident's safety as well as their physical, social and recreational well-being and quality of living.

The incumbent will work in the kitchen, dish rooms, serveries and area kitchenettes to provide quality meal service to the Residents, staff and guests at Grandview Lodge. The incumbent will prepare food for Residents, staff, guests and special functions to ensure requirements of prescribed therapeutic and texture-modified diets are met.

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

##### **Education**

- High School Graduation or equivalent.
- Food Handler Certificate.
- Special consideration will be given to applicants with the following:
  - Graduate or currently enrolled in the Food Service Worker course, or willingness to be enrolled within 3 months of hire.
  - Preference for graduate or currently enrolled in training specified by Ministry of Health & Long Term Care (i.e., chef training and/or culinary management diploma and/or qualification as a cook)
    - (Reference: Ontario Regulation 249/10 which amended Ontario Regulation 79/10)

##### **Experience**

- Some current related work/life experience that are necessary to perform the job.
- Special consideration will be given to applicants with the following:
  - 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.
- Proven ability to work independently or as a team member.
- Proven ability to follow directions and care plans as determined by the Registered Staff.
- Proven interpersonal skills to interact with Residents, families, the general public and team members.
- Excellent verbal and written communication skills with the ability to give obtain, seek clarification, and/or exchange routine information.
- proven ability to provide guidance and direction to a peer group.

## RESPONSIBILITIES

The incumbent is expected to but not limited to:

### Corporate

- Follow the Grandview Lodge philosophy of delivering care to Residents (Gentle Persuasive Approach).
- Ensure Resident's bill of Rights are respected.

### People

- Communicate with Residents, visitors, and other personnel in a courteous manner.

### Functional

- Food Handling
  - Understand of be willing to learn therapeutic diet requirements.
  - Ensure appropriate handling of food/product waste and garbage in nutritional services area.
- Food Preparation/Cooking
  - Prepare food for Residents, staff, guests and special 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.
- Health & Safety
  - Clean work area.
  - Handle all soaps, detergents and chemicals according to Workplace Hazard Material Information System (WHMIS).
  - Report all accidents and incidents to Supervisor immediately.
  - Ensure all equipment is clean and report any malfunctioning equipment to the Supervisor.
- Recordkeeping and Reports
  - Complete dietary audits as required.
  - Maintain food inventory under direction of the Supervisor.
  - Maintain staff schedules as directed.
  - Undertake administrative duties as required.

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 or Equivalent |
| 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.