



Advice of Position Vacancy

Date:	September 28, 2021
Position Title:	Cook
Posting Number:	2021-52
Status:	Casual
Closing Date:	Position remains open until filled. Please send your cover letter and resume to humanresources@drpeter.org

The Dr. Peter AIDS Foundation provides compassionate HIV care for people living with significant health and social issues including mental illness, trauma, substance use, unstable housing and poverty.

Through its day health, 24-hour care residence and enhanced supportive housing programs, the Dr. Peter Centre provides healthy meals, counselling, therapies, nursing, and a safe place for peer socialization and support. This integrated model of care successfully engages individuals in their health care, improving adherence to HIV treatment and overall health.

We are currently looking for a Cook to join our Food Services department on a casual basis.

Position Description and Duties

Under the general supervision of the Food Services Manager, the Cook is responsible for:

- Preparing assigned food items by following established menus, recipes, quantity quotas, and time requirements;
- Preparing soups, sauces, starches, meats, fish, poultry, vegetables and desserts by either roasting, frying, grilling, steaming, poaching, boiling, baking, and bulk rethermalization;
- Carving and serving food items such as meat/poultry and controlling portioning of food items to ensure consistency and expected yield;
- Preparing texture-modified or therapeutic diets as ordered by Dietician;
- Testing foods for doneness, appropriate temperatures, seasonings and flavour, and adjusting as required;
- Supporting and delegating tasks to volunteers and other kitchen staff;
- Receiving and stocking deliveries, maintaining food rotations in order to minimize spoilage and waste;
- Sanitizing and cleaning equipment and kitchen area;
- Notifying Food Services Manager when products need re-ordering or equipment is requiring repairs; and
- Performing other related duties as assigned.



Skills

- Good verbal and written communication skills in English language;
- Must be able to speak, read, and understand cooking directions and be able to delegate tasks to other team members;
- Good organizational skills and able to work in a fast-paced environment;
- Able to operate kitchen equipment;
- Able to physically perform the job; and
- Experience working closely with a population that is living with HIV/AIDS, substance use, and mental health issues is an asset.

Qualifications

- Two years' experience working in a healthcare or quantity cooking environment;
- Minimum Grade 12 education or equivalent;
- Graduate of an accredited Culinary Program or has extensive cooking and production experience;
- Professional Cooking Skills Certificate or Provincial Apprenticeship Cook Certificates preferred;
- Red Seal certification preferred;
- Recent Food Safe and Level 2 Certificate; and
- Experience with texture modification and/or therapeutic diets.

COVID-19 Restrictions

The Dr. Peter AIDS Foundation is a long term care facility that is subject to the Single Site Order (SSO) issued by the Provincial Health Officer in response to the COVID-19 pandemic.

Note: We thank all interested applicants. Regretfully, we are not able to respond to phone calls or emails, and we are able to respond only to those applicants who are being considered for an interview.