

Oneida Long-Term Care Home

FSS- Food Services Supervisor

Food Services Supervisor/ Cook

Reports to: Administrator

Position Summary

Meets the nutritional needs of residents and ensures the effective and efficient preparation and delivery of food to the residents within legislative and budgetary constraints. Fulfills cooks duties as required.

Qualifications:

- Completion of approved Nutritional Mgmt. Course
- Member in good standing with Canadian Society of Nutritional Management
- Three years experience in LTC setting
- Demonstrates the following:
- Knowledge and understanding of the MOHLTC Facility Standards
- Knowledge and understanding of the Ontario Food Premises Act, Canada's Food Guide to Healthy Eating and Occupational Safety Act
- Knowledge and understanding of nutritional needs of the elderly
- Knowledge and understanding of quantity and quality food production
- Knowledge of continuous quality improvement and outcome monitoring and success indicators

Please forward any questions or resumes: by Email, Fax or by regular mail to the address below.

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