

Oneida Long-Term Care Home

Cook

Cook

Reports to: Food Services Supervisor

Position Summary

Under the direction of the Food Service Supervisor follows established policies, procedures and standards, prepares and serves food for the residents. Maintains a high standard of sanitation in cooking, serving, cleaning and the operation of large and small cooking equipment

Qualifications:

- Suggested preparation for cooks is a minimum certification and the level of Junior Cook (Level 1)
- Minimum knowledge of cooking methods and procedures
- Considerable experience in large quantity cooking
- Ability to read, write and understand moderately complex instructions.
- Willingness to take and successfully complete the food handlers' course offered through Public Health
- Willingness to take and successfully complete the Ministry of Health and Long Term Care Advanced Food Handling course

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

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