

JOB POSTING – Wingham Site

Come work at LWHA!

- ✓ Paid educational opportunities
- ✓ Free staff parking
- ✓ Tuition reimbursement grants based on eligibility
- ✓ Mileage for cross site travel
- ✓ Defined benefit pension plan, benefits without waiting period
- ✓ Competitive Salaries

POSITION POSTING # W21-88
POSITION: Combined Position- Chef & Dietary Aide
UNIT: Nutrition and Food Services
STATUS: Part-Time
START DATE: As soon as possible
SALARY RANGE: \$29.04 - \$30.86

POSITION SUMMARY:

The Chef and Dietary Aide position is a combined position. You are responsible for service of meals to patients as well as some shifts that are dedicated to food preparation. In the Cook shift, you are responsible for the NFS routine ordering of all groceries and supplies either when the Cook is off. Works with the Registered Dietitian and Purchasing to ensure any tube feedings ordered are available and delivered to the floor. In every aspect of the job, is expected to maintain a safe, clean and presentable work area in order to prevent cross-contamination and to maintain general safety in the NFS department.

QUALIFICATIONS:

- Completion of Ontario Secondary School Diploma
- Completion of a formal post-secondary program (less than one year) in cooking (e.g. Level 2 cook course or Assistant Cook) at Community College level (for the Cook shift)
- Institutional Cook's Certification (for the Cook shift); Safe food handling certification required
- 3 to 6 months previous related experience
- Experience in a health care setting including preparation and knowledge of therapeutic diets preferred

EFFORT:

- Moderate Physical Effort
- Average degree of mental effort and analysis

POSITION-SPECIFIC RESPONSIBILITIES AND TASKS:

- Exhibits customer service skills, and provides front-line meal service to customers (patients or appropriate others, cafeteria, catering, vending)
- Food procurement per inventory and stock requirements; Routine inventory orders
- Compiles forecast sheets and prepares snacks, desserts and special request items using the therapeutic diet census system
- Review patient diet sheets, set up tray labels and take the burlodge carts to the patient units Enter diet changes into the computer system as known
- Bake off / cook menu items as required; Develop weekly cafeteria menu
- Prepare for catering, vending, and cafeteria service as appropriate per shift assignment work format

HOURS OF WORK: 7:00am – 3:00pm, 7:30am- 1:30pm, 6:15am-2:15pm, 11:00am – 7:00pm, 3:00pm – 7:00pm and weekends as required

Interested applicants are asked to apply, in writing, complete with full resume, indicating their qualifications and pertinent skills to:

Human Resources
Listowel Wingham Hospitals Alliance
careers@lwaha.ca

PLEASE REFERENCE POSITION POSTING NUMBER WITH YOUR APPLICATION

Posting Deadline: Upon Successful Recruitment

LWHA is an equal opportunity employer. We are serious about fostering a diverse and inclusive workplace. We encourage applications from all equity-seeking groups, including but not limited to: Indigenous persons, visible minorities, persons with visible and/or invisible disabilities, persons who identify as women and persons of marginalized sexual orientations and gender identities.