

## **TABOR HOME**

### **JOB DESCRIPTION**

**Department:** Food Services  
**Position:** Cook  
**Job Classification:** Casual and Vacation relief

**Position Summary:** Under the supervision of the Manager of Food and Nutrition Services, the Cook will prepare meals for the residents of Tabor Home according to the nutritional and therapeutic diet needs of the individual. The Cook will prepare and/or direct the preparation of food and meal items such as soups, sauces, salads, starches, meats, fish, poultry, vegetables and desserts by methods/procedures such as roasting, frying, grilling, steaming, poaching, boiling, baking; test food items for palatability and temperature and adjust accordingly. Will plan for, prepare, serve and store menu items in accordance with the established menu. Receives and check food supplies. Assist to place orders with authorized suppliers.

**Qualifications:**

- ✓ Red Seal Chef Certification
- ✓ Food Safe Level 1
- ✓ WHMIS (can be completed on site)
- ✓ Commitment to working safely, adherence to food safety regulations, hygiene and cleanliness.
- ✓ Commitment to maintaining work areas and equipment in a clean and sanitary condition.
- ✓ Demonstrated ability to work in a fast paced, multi-tasking, multi-functional team environment required.