



Cook

Introduction:

Emmanuel Home is an independent/assisted living home for seniors under the direction of the Emmanuel Seniors Living Society, since 1968. Our mission is to provide a Christian environment that is safe and comfortable so seniors can live with dignity. In providing services and supports to our residents, we are guided by our core values: Integrity, Caring, and Excellence.

Job Description

Reporting to the Hospitality Manager, the Cook is responsible for preparing high-quality meals that meet resident dietary preferences and nutritional needs while ensuring compliance with food safety and sanitation standards.

Primary responsibilities include:

- Prepare and cook menu items using high-quality ingredients while adhering to dietary guidelines.
- Maintain strict food safety protocols, including proper storage, temperature control, and labeling.
- Monitor and maintain kitchen inventory to ensure ingredients and supplies are adequately stocked.
- Follow sanitation and safety standards, ensuring kitchen equipment and work areas remain clean and organized.
- Record food temperatures, refrigerator and freezer logs, and other compliance documentation.
- Identify and report any kitchen equipment malfunctions or maintenance needs.
- Assist with the training and orientation of new kitchen staff.
- Collaborate with the hospitality team to foster a positive and efficient work environment.
- Perform other duties as assigned by the Hospitality Manager.

Qualifications

- Minimum **two years of experience** as a cook, preferably in hospitality or healthcare.
- Strong knowledge of menu planning, meal preparation, and dietary requirements.
- Excellent time management, communication, and organizational skills.
- Familiarity with kitchen equipment, including stoves, steam cookers, food processors, and dishwashing equipment.
- Understanding of food safety regulations and best practices.

- Appreciation for the values and needs of senior residents, with an understanding of the aging process.

Working Conditions

- Work in a fast-paced kitchen environment with exposure to hot surfaces, steam, sharp objects, and cleaning chemicals.
- Requires standing for extended periods, lifting heavy items, and working with various kitchen tools and equipment.
- Must be available to work weekends, with the possibility of additional shifts in the future.

Compensation & Benefits:

- Competitive wage based on experience.
- Shift premiums apply to weekend shifts.
- A supportive and collaborative work environment with opportunities for growth.

Working Hours: Part-time, with a minimum of 15 hours per week.

Notes

The successful candidate will be required to undergo a security screening for working in the vulnerable sector.

Closing Date: March 14, 2025.

For more information or to apply send resume with two references and cover letter to hr@esls.ca

We thank all applicants for their interest, however only those candidates selected for interviews will be contacted.