Kitchen Aide

Job Description

Reporting to the Hospitality Manager, the Kitchen Aide has the overall responsibility for the provision of high-quality dining service that takes into account resident dietary considerations and preferences in compliance with applicable food and sanitation regulations.

Primary responsibilities include (additional duties may be assigned by the supervisor as per operational requirements):

- Prepare all menu items using high quality ingredients.
- Practice safe food handling procedures with special emphasis on critical control temperatures.
- Check inventory supplies to ensure proper stock levels for the preparation of menu items are available.
- Maintain high standards of sanitation and safety. Monitor food temperatures during storage, preparation, cooking and service of all phases of foods served. Monitor labelling and proper storage of foods. Monitor and record temperatures of all kitchen refrigerators and freezers.
- Maintain the preventative maintenance program for kitchen equipment and report all malfunction in equipment or physical plant.
- Monitor use and misuse of equipment, utensils and cleaning supplies.
- Work as a team member to maintain a pleasant, effective work environment.

Qualifications

- Good communication, interpersonal, time-management and organizational skills.
- Detailed knowledge of mechanical and technical equipment in the kitchen.
- Demonstrate an appreciation of the heritage, values and wisdom of the residents and have a good understanding of the aging process.
- Working Conditions
- Work with dishwasher, stoves, griddle, steam cookers, refrigerators, food mixers, food processors, meat slicers, dish washing equipment, sinks, knives and various utensils, pots and pans.
- Exposure to hot surfaces, steam, wet floors, hot oil, heavy lifting, knives and other sharp objects, mechanical equipment and cleaning chemicals.
- Work flexible hours as required.

Notes

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