

Cook - Inclusio

Full-Time (40 hours per week)

Accessible Housing opens doors to homes that are accessible and affordable for people with limited mobility. Through providing a continuum of housing and supports, we work to ensure that everyone has a home and belongs in community.

Program Description

The Cook assumes the responsibility for ensuring all the necessary tasks related to food preparation according to a daily menu set by the Head Chef.

Duties and Responsibilities

- Work closely with Head Chef, residents and other employees
- Plan tasks and food preparation required for the daily menu
- Delegate tasks as necessary to the Kitchen Aide
- Ensure that meals are high in quality according to taste and appearance
- Be responsible to ensure that all meals are served in the most efficient and pleasant manner
- Accommodate special dietary need of residents
- Promote Health and Safety by:
 - Using safe work procedures
 - Complying with rules and regulations
 - Reporting any injury or near misses to the Head Chef as soon as possible
 - Reporting unsafe conditions or acts and correct unsafe conditions and acts
 - Making safety suggestions
 - Setting a good example for other employees
- Be responsible to work as part of the team to ensure that a high quality of service is provided
- Monitor residents' eating patterns and reporting any significant changes to the Head Chef
- Provide honesty, confidentiality, and respect towards the residents and other staff within the facility
- Not become involved in a residents' personal care plan or business affairs
- Attend educational workshops, seminars and staff meetings
- Be responsible for other tasks as assigned

Qualifications

- Calgary Health Services Food Safe Handling Certificate or equivalent
- 2 – 5 years' experience cooking for a large group home
- Technical food service training and knowledge
- CPR & First Aid Certification
- A high standard of hygiene and personal appearance
- Good health and no history of back problems (a medical may be required)

Working Conditions

- Must be flexible and have the ability to respond to a variety of changing duties and work routines, on occasion work under somewhat stressful situations
- Requires the ability to stand a variety of temperature conditions
- while working mainly in the kitchen; fire safety, food contamination, food-borne illness are all risks of this position

Physical Requirements

This position may require some lifting, up to 50lbs

Application Information

If you are looking for a rewarding career at a growing organization, please apply with your resume and cover letter and cite **Competition Cook Inclusio**. Applications can be sent to resume@accessiblehousing.ca

Location 1129 – 23 Avenue NW, Calgary, AB T2M 4P5

Only those selected for an interview will be contacted.

Closing Date for Applications: Until a suitable candidate is found.

Accessible Housing employees enjoy competitive compensation, extended health and dental benefits, a matching RRSP after one year of service, an accelerated schedule for earning additional vacation days, your birthday off, and a flexible work environment.