



JOB POSTING

POSITION:	Dining Room Attendant
DEPARTMENT:	Nutrition and Food Services
WORK LOCATION:	Cambridge, ON
CONTRACT DURATION:	Full-time
CLOSING DATE:	Open until position is filled

POSITION SUMMARY:

The Dining Room Attendant reports directly to the Director, Nutrition and Food Services and is responsible for preparing and servicing the dining area for residents. The Dining Room Attendant also complies with established food safety, hygiene and sanitation standards.

MAJOR RESPONSIBILITIES:

Job Responsibility #1: NUTRITION AND FOOD SERVICES (75% of the time)

- Leads in the setup, clearing and cleaning of the dining room
- Serves meals in the dining room to residents
- Stocks food items and service supplies, and refills appropriate areas with condiments, as needed
- Prepares work areas and ensures the kitchen is clean and ready for the next shift
- Follows quality standards for the presentation and service of food
- Collaborates and liaises with team members to deliver quality nutrition care to residents
- Assists with correct labelling of food and leftovers
- Assists with receiving and storing food and non-food supplies
- Assists in timely preparation of all meals
- Assists in the preparation of food and assembly for breakfast service, desserts, meals, as required
- Assists with meal preparation for special events and specific organizational functions, as required

Job Responsibility #2: FOOD SAFETY, HYGIENE AND SANITATION (20% of the time)

- Cleans and sanitizes work areas, walk-in, refrigerators and storage areas, equipment and utensils according to Public Health requirements
- Ensures that all food products are handled, stored, prepared and served safely in accordance with food safety guidelines
- Keeps kitchen in a stocked, clean, and organized condition
- Follows food safety, hygiene and sanitation standards

Job Responsibility #3: PERFORMS OTHER DUTIES AS ASSIGNED (5% of the time)



JOB POSTING

QUALIFICATIONS:

EDUCATION:

- Degree/diploma in Food and Nutrition, Culinary, Hotel or Restaurant Management or other related field and/or equivalent in experience
 - Food Handler Certification
-

EXPERIENCE:

- Minimum 1 year of experience in line cook experience and/or food preparation
-

COMPETENCIES/PERSONAL ATTRIBUTES:

- Customer-service oriented
 - Ability to take direction
 - Highly professional in approach
 - Excellent time and priority management
 - Flexible and adaptable; able to work both independently and as part of a team
 - Keen attention to detail and self-motivated
-

TECHNICAL SKILLS:

- Knowledge of various cooking methods, ingredients, equipment and procedures
 - Knowledge of food safety regulations, requirements and procedures
-

DESIRED QUALIFICATIONS:

- Experience within a Retirement Home or Long-Term Care setting
-

Compensation: Commensurate with experience and qualifications

Employment Start Date: Immediately



JOB POSTING

HOW TO APPLY:

If you are interested in applying for this position, please send your resume and cover letter to careers@marianresidence.ca and include "***Job Application: Dining Room Attendant***" and your name in the subject line. Please indicate salary expectations in the cover letter.

While we thank all applicants for their interest, only those selected for interviews will be contacted. Should you require an accommodation for the interview process, please let us know and we will make every attempt to meet your needs. Marian Residence Retirement Home is committed to providing a work environment in which all individuals are treated with respect and dignity. Our recruitment and selection practices reflect our commitment to the safety and protection of the residents in our care. **The successful candidate will be required to provide a satisfactory Vulnerable Sector Check as a condition of employment.**

To learn more about who we are and what we do, please visit our website at www.marianresidence.ca.