



Advice of Position Vacancy

Date:	September 24, 2024
Position Title:	Cook
Hourly Rate:	Hourly rate for Red Seal Cook is \$29.55. Uncertified Cook's rate is \$28.70 per hour.
Status:	Temporary Full Time – October 2024 to December 2024 (8 hrs per day, 5 days per week) Potential for contract extension or becoming permanent.
Closing date:	Position remains open until filled. Please send your resume and cover letter to humanresources@drpeter.org

The Dr. Peter Centre provides compassionate HIV care for people living with significant health issues including mental illness, trauma, substance use, unstable housing and poverty.

Through its day health, 24-hour care residence and enhanced supportive housing programs, the Dr. Peter Centre provides healthy meals, counselling, therapies, nursing, and a safe place for peer socialization and support. This integrated model of care successfully engages individuals in their health care, improving adherence to HIV treatment and overall health.

We are currently looking for a Temporary Full-Time Cook (from October 2024 to December 2024) who can work 8 hours per day and five days per week to join our Food Services team on a temporary full-time basis (there's a potential for contract extension or becoming permanent).

Position Description and Duties

Under the general supervision of the Food Services Manager, the cook is responsible for:

- Preparing assigned food items by following established menus, recipes, quantity quotas, and time requirements;
- Preparing soups, sauces, starches, meats, fish, poultry, vegetables and desserts by either roasting, frying, grilling, steaming, poaching, boiling, baking, and bulk rethermalization;
- Carving and serving food items such as meat/poultry and controlling portioning of food items to ensure consistency and expected yield;
- Preparing texture-modified or therapeutic diets as ordered by Dietician;



Dr. Peter Centre

- Testing foods for doneness, appropriate temperatures, seasonings and flavour, and adjusting as required;
- Supporting and delegating tasks to volunteers and other kitchen staff;
- Receiving and stocking deliveries, maintaining food rotations in order to minimize spoilage and waste;
- Sanitizing and cleaning equipment and kitchen area;
- Notifying Food Services Manager when products need re-ordering or equipment is requiring repairs; and
- Performing other related duties as assigned.

Skills

- Temporary qualified Cook with Banquet/ Production skills.
- Good verbal and written communication skills in English language;
- Must be able to speak, read, and understand cooking directions and be able to delegate tasks to other team members;
- Good organizational skills and able to work in a fast-paced environment;
- Able to operate kitchen equipment;
- Able to physically perform the job; and
- Experience working closely with a population that is living with HIV/AIDS, substance use, and mental health issues is an asset.

Qualifications

- Two years' experience working in a healthcare or quantity cooking environment;
- Must be experienced in producing creative, simple, high quality breakfasts and lunches for 100 people;
- Preference for a certified Red Seal Cook who is able to prepare comfort foods without recipes;
- Minimum Grade 12 education or equivalent;
- Graduate of an accredited Culinary Program or has extensive cooking and production experience;
- Professional Cooking Skills Certificate or Provincial Apprenticeship Cook Certificates preferred;
- Red Seal certification preferred;
- Recent Food Safe and Level 2 Certificate; and
- Experience with texture modification and/or therapeutic diets.



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General Working Conditions:

This is a temporary full-time position with an hourly pay rate of \$29.55 for a Red Seal Cook and \$28.70 for an Uncertified Cook. This role demands flexibility, the ability to prioritize workloads, and adaptability to a fast-paced environment with changing demands and deadlines. The position involves supporting multiple operational functions concurrently and handling unforeseen tasks with short notice.

If you have suitable qualifications and experience for this position, please send your resume to humanresources@drpeter.org.

Note: We thank all interested applicants. Regretfully, we are not able to respond to phone calls or emails, and we are able to respond only to those applicants who are being considered for an interview.