



Position: Cook

Location:	120 Skyview Ranch Drive NE, Calgary, Alberta
Employee Status:	Full Time (Days)
Reporting to:	Food Services Supervisor
Date Available:	May 13, 2024
Application Closing Date:	Until a suitable candidate is found
Rate of Pay:	To be commensurate with qualifications, training and relevant experience

Designed to improve quality of life, the Generations Calgary campus includes designated supportive living and long-term care spaces for seniors that promote mental, physical, social and spiritual well-being. We are committed to best in class care for our residents and are looking for individuals to join our family. We have a great opportunity if you would like to work at our state of the art, inter-generational campus, and are committed to serving our residents with care and compassion.

Position Summary

Generations Calgary is currently looking for a dedicated, motivated, and passionate individual to join our team as a Cook. As the Cook at Generations Calgary, you will be a key player in our kitchen, helping make tasty, balanced, and nutritious meals for our residents and children. The Cook promotes food safety while maintaining an orderly and sanitary work area. Responsibilities include cleaning dishes, supervising prep cook staff when the Food Services supervisor is not on site and inventory control. The Cook also ensures a commitment to resident safety and to our “culture of safety” as per Generations Calgary directions.

Duties and Responsibilities

- Prepare ingredients and cook a variety of meals according to menus (elderly and children’s menus), recipes, and specialty/therapeutic diets and have knowledge of how to prepare different food textures.
- Perform food preparation on a bulk production scale, including portioning, assembly, and serving of menu items with limited supervision.
- Report to work in a proper uniform, including head gear/Hair net, and proper footwear.
- Comfortable working in a structured workplace, following Food Services Supervisor directions, and demonstrating the ability to receive constructive feedback effectively.
- Ensure the freshness and quality of ingredients by inspecting them regularly.
- Estimates food requirements to avoid food waste and leftovers.
- Execute cooking techniques with precision and attention to detail.
- Always maintain cleanliness and organization in the kitchen, including washing dishes and utensils, sinks, and sweeping and mopping floors according to the work area. Remove organic garbage and empty cardboard and dispose of them in the designated area.
- Monitor food stock levels and communicate with the Food Services Supervisor to place orders as needed.



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- Responsible for the direction of kitchen staff in food preparation, efficient service, and overall cleanliness and operation of the kitchen during the Food Services Supervisor's absence.
- Participates in and assists with the preparation of food for special functions.
- Make menu substitutions as necessary, and record these changes in the designated place.
- Adhere to food safety and sanitation standards, including proper handling and storage of food products, and follow company policies and procedures, including health and safety regulations.
- Help with food delivery to store food properly.
- Promotes and maintains positive communication and relationships among management, staff, residents, and the public.
- Check equipment (exhaust fan, dishwasher, oven, stove, steamer, steam kettle, Suzy-Q, etc.) and the work area frequently in order to maintain a safe, sanitary, and orderly environment.
- Report repair and maintenance requirements to the Food Services Supervisor.
- Completes and renews the Safe Food Handling Course as required by legislation and Generations Calgary policy.
- Attending related in-service and education programs.
- Perform other tasks as assigned.

Qualifications:

Skills and Abilities

- Able to communicate and understand English well, both verbally and in writing.
- Able to read and follow recipes and production guides.
- Able to operate related equipment and utensils (knife, blender, robot coupe, stove, oven, steamer, etc.).
- Able to work in teams and communicate with others in a respectful manner.
- Physical ability to carry out the duties of the position.
- Able to work independently and follow instructions with minimal supervision.
- Demonstrate good planning and organizational skills and the ability to delegate.
- Able to handle multiple tasks at one time.

Experience

- Must have a Food Handler's Certificate.
- A Seal Certificate is preferred.
- Knowledge of East Indian, Middle Eastern, or East African cuisine is required due to the unique nature of the facility, which caters to seniors with these ethnic backgrounds.
- A minimum of 2–3 years of culinary experience in a healthcare facility is preferred.
- Food Safety Certificate – Level 2 preferred.
- Must have experience in large quantity food preparation in a healthcare or retirement setting.
- Must have knowledge and experience with special and therapeutic diets.



- Must have knowledge of Health and Safety and sanitize best practices and standards, Canada's Food Guide to Healthy Eating regulation.

The successful applicant for this job posting must provide satisfactory proof, or have such proof on file, that they have received the COVID-19 vaccination and any required COVID-19 booster vaccination. This requirement shall be waived if the applicant has not received the vaccination due to any legislated protected human rights grounds. In such a case, and upon presentation of sufficient proof, Generations Calgary shall make reasonable attempts to accommodate the applicant to carry out their role where possible, recognizing that the health and safety of other employees and residents will be a priority.

NOTE: In an effort to further protect our residents as well as other employees and volunteers, Generations Calgary requires all new employees to produce a clear Vulnerable Sector Search within 6 months prior to starting work.

If interested in this opportunity, please email hr@generationscalgary.com