



Dietary Assistant #40

Term | Fulltime (1.0 EFT) | Days and evenings, Tuesday to Saturday

This Dietary Assistant position fills in shift vacancies such as replacing sick calls and vacation time. Flexible availability required; hours of work vary according to the shift being replaced. The successful candidate must have the ability to learn different positions, and adapt quickly to new tasks and assignments, and to take direction from the food services manager, cook and baker when prioritizing tasks and work routine in the kitchen. This individual must also have the ability to take the initiative and help out in different areas in the kitchen depending on operational requirements

Qualifications:

- Previous experience in Food Services is required
- Physically able to meet the demands of the job including standing for extended periods and lifting items up to 20 lbs
- Experience working in a team environment
- Demonstrated ability to work in a fast paced environment
- Strong time management skills to balance competing priorities
- Food Handlers Certificate is required within 6 months of employment

Responsibilities:

- Demonstrate skill, efficiency, concern and diligence in the performance of duties with a minimum of direct supervision;
- Satisfactorily maintain a high standard of service and cleanliness;
- Exercise courtesy and co-operation towards residents, visitors and team workers;
- Perform duties related to position assigned;
- Responsible for reading policy and procedures, disaster manual, WHMIS manual and understanding specific responsibilities;
- Adhere to principles of safety and sanitation.

As a condition of employment, a current Criminal Record Certificate, a Mantoux test and an Adult Abuse Registry is required within three weeks of hire date.

Submit resume to: Human Resources at Career@donwoodmanor.org

Closing date: 0900 on Monday, December 19, 2022 (will remain open until filled)

December 12, 2022