



Food Services Manager/Clinical Dietitian

Term ending December 2027 | Full time (1.0 EFT)

Reporting to the CEO, the Food Services Manager and Dietitian assumes the responsibility for operations of Food Services for Donwood Manor properties, together with clinical dietitian services for PCH residents. This position requires a blended skill set of management experience, culinary experience, nutritional sciences, and dietitian experience to provide leadership in accordance with the mission, vision and values of Donwood Manor Personal Care Home.

Qualifications:

- ❖ University degree with a major in Human Nutrition Sciences or equivalent
- ❖ Successful completion of an accredited post-graduate dietetic internship program
- ❖ Active membership in the College of Dietitians of Manitoba (CDM) and Dietitians of Canada
- ❖ Minimum of two years' experience in a health care setting preferred
- ❖ Prior experience in Geriatric Nutrition and Gerontology is an asset
- ❖ Knowledge of the Meal Metrix or equivalent dietary management software and IDDSI
- ❖ Strong organizational and problem-solving skills with the ability to make independent decisions
- ❖ Team player, willing and able to seek input from inter-disciplinary team members
- ❖ Minimum one year (1) previous experience with scheduling and food purchasing, costing, and monthly statistical analysis
- ❖ Minimum two years (2) previous experience in food services kitchen
- ❖ Current Certified Food Handlers Certificate
- ❖ Excellent interpersonal communication with staff and residents, displayed in a genuine care for the elderly
- ❖ Genuine interest in providing a high quality of food service to residents, tenants, staff and visitors
- ❖ A courteous, tactful, patient, calm and flexible working style
- ❖ Strong organizational and problem-solving skills with the ability to make quick decisions
- ❖ The ability to work under pressure with strict deadlines
- ❖ Basic knowledge and understanding of Canada's Food Guide recommendations and therapeutic diets pertaining to the elderly
- ❖ Adherence to principles of food safety, sanitation practices are mandatory as well as safe work practices
- ❖ Discreet and confidential in all resident, staff, and business related matters pertaining to management
- ❖ Ability to function within an interdisciplinary environment that supports quality resident care

Disability accommodations are available upon request during the assessment and selection process. As a condition of employment, a current Criminal Record Certificate 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 hours on Friday, July 3, 2026

June 26, 2026