

Services de santé de Chapleau Health Services is currently seeking qualified candidates for the following position:

FULL-TIME COOK

Duties

The successful applicant is responsible for the following:

- Food preparation and delivery.
- Assist with menu preparation and recipe development.
- Maintain communication within the department.
- Cleaning, sanitation, safety and equipment operation.
- Adhering to departmental policies and procedures at all times.

Qualifications

- Working knowledge and experience in institutional food service procedures.
- Manual dexterity to wash, peel, slice and portion food
- Food Services Worker Certificate - Completion of a Food Service Worker Program as per O.Reg. 79/10 subsection 78 (1).
- Chef training, a culinary management diploma or a certificate as per O.Reg. 79/10 subsection 76 (applicants without will be considered)
- Food Handlers Training Program presented by the Sudbury & District Health Unit required.
- Ability to communicate effectively orally and in writing in the English language.
- Ability to communicate orally in French will be considered an asset.

Interested applicants may submit resumes to:

Human Resources
Services de santé de Chapleau Health Services
6 Broomhead Road, P.O. Box 757
Chapleau, Ontario P0M 1K0
Tel: (705) 864-1520 ext.3061, Email: chapleauhr@sschs.ca

We thank all applicants for their interest, but only those selected for an interview will be contacted. All applications will be held strictly confidential.

Please advise Human Resources if you require accommodation in accordance with the Human Rights Code or the Accessibility for Ontarians with Disabilities Act in order to properly participate.

