

FOOD SERVICE WORKER (2 Positions)

Employment Status:	Permanent, Part-time, Relief/On-Call
Compensation:	\$26.81 per hour
Location:	Strathmere Lodge - Strathroy, ON
Union/Non-union:	UNIFOR

POSITION OVERVIEW

Reporting to the Food Service Manager, Food Service Supervisor or Cook, the Food Service Worker prepares and serves food and beverages at meal times, sets and clears dining room tables and cleans dishes.

This is a permanent, part-time, relief/on-call position that is part of our UNIFOR bargaining unit. Hours of work may vary and scheduled hours each week are not guaranteed. The successful candidates must be available to work weekdays, evenings, weekends and statutory holidays, and must be available on short notice for call-in shifts.

QUALIFICATIONS

- Current Food Handlers Certification.
- Successful completion of Food Service Worker Certificate Program from an accredited college, or proof of enrollment in the Food Service Worker Certificate Program and successful completion within (3) three years of hire. Acceptable equivalency includes diploma in culinary arts for Cook, Institutional Cook or Assistant Cook; or post-secondary diploma in food and nutrition management or post-secondary degree in food and nutrition services; or being a member of the Canadian Society of Nutrition Management.
- Effective customer service, oral and written communication skills.
- Ability to effectively work independently and as part of a team.
- Current Criminal Record Check with Vulnerable Sector Screening and completion of TB testing that is satisfactory to Strathmere Lodge/Middlesex County.

WHY CHOOSE STRATHMERE LODGE?

Strathmere Lodge is a not-for-profit, long-term care home that is owned by Middlesex County. Opened in 2006, this facility sits on a five-acre site on the outskirts of Strathroy. The home provides care to 160 residents in accordance with Ontario legislation and standards established and monitored by the Ministry of Long-Term Care.

At Strathmere Lodge, you will have a chance to make an impact in your everyday work and build lasting relationships. We offer a culture that values inclusion, diversity, and employee development. We invest in our people to help them leverage their strengths to achieve their career aspirations.

HOW TO APPLY

If you are interested in this opportunity, please submit your cover letter and resume by email to hr@middlesex.ca by **4:30 p.m. on August 14, 2024.**

We thank all applicants who apply, but only those applicants to be interviewed will be acknowledged. Personal information is collected under the authority of the Municipal Freedom of Information and Protection of Privacy Act and will be used for candidate selection purposes only.

WHAT WE OFFER

Employee Recognition Events

Professional Development

OMERS Pension Plan

Pay in Lieu of Benefits

Employee and Family Assistance
Program

VISIT OUR CAREERS PAGE

<https://www.middlesex.ca/departments/human-resources/job-opportunities>

**Join our team and build a
rewarding career!**

Middlesex County is an equal opportunity employer. We are committed to a diverse and inclusive workplace for everyone. Accommodations are available throughout the recruitment process. If you are contacted for an interview, please advise us of any accommodations that may be required. This information will be treated confidentially and only used for the purpose of providing an accessible recruitment experience.

**STRATHMERE LODGE
POSITION DESCRIPTION**

TITLE:	Food Service Worker
REPORTS TO:	Food Service Manager
DEPARTMENT:	Dietary
POSITIONS SUPERVISED:	N/A
EFFECTIVE DATE:	December 2023

POSITION SUMMARY

Under the supervision of the Food Service Manager, Food Service Supervisor or Cook, the Food Service Worker prepares and serves food and beverages at meal times, sets and clears dining room tables and cleans dishes.

PRINCIPAL DUTIES & RESPONSIBILITIES

1. Prepares and serves food and beverages such as coffee, tea, toast, sandwiches and salads, desserts, and nourishments.
2. Takes temperatures of all food items and records the readings to ensure foods are served at a proper temperature.
3. Clears dishes in the dining room, cleans tables and sets up for the next meal. Disposes of wet garbage in compactor room.
4. Refills condiments and sugar/sweetener packets etc. in resident's dining rooms.
5. Cleans equipment and work areas within kitchen and dining room as per cleaning routines.
6. Operates dish machine and cleans pots and pans.
7. Interacts with nursing staff to ensure a positive meal experience for residents.
8. Follows the therapeutic menu and diet information of each resident.
9. Staff are to read the communication book on a daily basis. They are also to communicate with other staff through the book when needed.
10. Requires working in a hot, humid environment, which occasionally may lead to uncomfortable, fluctuating temperatures and working conditions.

QUALIFICATIONS

Education & Experience

- Current Food Handlers Certification.
- Successful completion of Food Service Worker Certificate Program from an accredited college, or proof of enrollment in the Food Service Worker Certificate Program and successful completion within (3) three years of hire. Acceptable equivalency includes diploma in culinary arts for Cook, Institutional Cook or Assistant Cook; or post-secondary diploma in food and nutrition management or post-

secondary degree in food and nutrition services; or being a member of the Canadian Society of Nutrition Management.

- Previous experience working with the elderly is an asset.

Knowledge, Skills and Abilities

- Effective customer service, oral and written communication skills.
- Ability to effectively work independently and as part of a team.

Other

- Current Criminal Record Check with a Vulnerable Sector Screening that is satisfactory to Strathmere Lodge/Middlesex County.
- Satisfactory completion of TB testing (a 2-step TB test must be completed within the last twelve (12) months or a 1-step TB test within the last twelve (12) months will be accepted with proof that a 2-step TB test was previously completed).