

COOK

Employment Status:	Permanent, Part-time, Relief/On-Call
Compensation:	\$29.06 per hour
Location:	Strathmere Lodge - Strathroy, ON
Union:	UNIFOR

POSITION OVERVIEW

Reporting to the Food Service Manager, Food Service Supervisor, the Cook prepares meals and snacks according to the planned menu for all diet types and textures as per production numbers and recipes.

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

- Certificate of qualification as a Cook issued by the Director of Apprenticeship under the Apprenticeship and Certification Act, 1998, or the Ontario College of Trades and Apprenticeship Act, 2009
- Two years of experience in Institutional Quantity Cooking
- Food Handlers Certificate
- Ability to meet the physical requirements of the position as specified in the Physical Demands Analysis
- Previous experience working with the elderly is an asset.
- Effective customer service, oral and written communication skills.
- Ability to effectively work independently and as part of a team.
- Current Criminal Record Check with a 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 November 6, 2025**.

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
Eligibility for OMERS Pension Plan
13.75% Pay in Lieu of Benefits
4% Vacation Pay
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!

STRATHMERE LODGE – DIETARY DEPT POLICY & PROCEDURE MANUAL

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Section:	Staffing
Sub-Section:	Position Description - Cook

Date of Issue:	June 4, 2024	Replaces issue of:	May 19th, 2021
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POSITION SUMMARY:

Provide residents, staff and guests with balanced nutritional meals and snacks in various textures as well as following the menu, portion size and helping with cost control.

PRINCIPAL RESPONSIBILITIES:

- Reads daily menu, follows production sheets and standardized recipes, thereby minimizing waste and leftovers. Is able to follow recipes for all diet types and texture modifications as required.
- Prepares food items for special diets and is aware of new diet requirements ordered.
- Prepares food items by cutting, peeling, chopping, etc. Cooks all food items according to specific duty outline and designated policy and procedure for safety and quality assurance.
- Requires operating Rational Combi-Ovens, convection oven, knives, grinder, mixer, Robocoup food processor, meat slicer and other appliances.
- Prepares the meal of the day, scheduling work and budgeting time as required. If, in an emergency, implement any necessary menu changes upon approval by the FSM.
- Follow proper portion sizes for residents and staff as outlined on production sheets.
- Must have excellent knowledge of different therapeutic diets, and what is allowed for that resident.
- Clean and sanitize equipment and work areas as required. Must follow safe food handling procedures.
- Informs Manager when food items are low or missing in a timely matter so action can be taken.
- Ensures department is adequately staffed by contacting relief staff in absence of Food Service Manager.
- Requires working in a hot humid environment, which occasionally may lead to uncomfortable, fluctuating temperatures and working conditions

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HEALTH & SAFETY RESPONSIBILITIES:

Adheres to provincial occupational health and safety legislation and related Lodge/County policies/procedures in order to prevent injury to self or others, including: reporting injury hazards for remedy; and using personal protective equipment (PPE) appropriate to the task at hand.

- Is aware of the employee's responsibilities and follows all health and safety policies and procedures as set out in facility manuals.
- Works to reduce the risk of injury to self, co-workers and residents.
- Is alert to and promptly reports all actual or potential hazardous situations to the immediate supervisor.
- Does not operate or use faulty equipment.
- Wears personal protective equipment or clothing as required by MSDS or facility policy.
- Promptly reports personal injury to supervisor and seeks first aid as required.
- Participates in fire safety demonstrations and fire drills.
- Know the facility fire and disaster plan.

MINIMUM QUALIFICATIONS:

- Chef training or culinary management diploma or certificate granted by a college of applied arts and technology or a private career college, or a certificate of qualification in the trade of Cook or Institutional Cook that was issued by the Director of Apprenticeship under the *Apprenticeship and Certification Act, 1998*, the Registrar of the College under the *Ontario College of Trades and Apprenticeship Act, 2009*, or the Registrar of Skilled Trades Ontario under the *Building Opportunities in the Skilled Trades Act, 2021*.
- Two years of experience in Institutional Quantity Cooking.
- Ability to meet the physical requirements of the position as specified in the Physical Demands Analysis.
- Proven communication skills.
- Food Handlers Certificate.