

## Food Service Worker (5 Positions)

<b>Employment Status:</b>	Temporary, Casual, Summer Staff
<b>Compensation:</b>	\$22.81 per hour
<b>Location:</b>	Strathmere Lodge - Strathroy, ON
<b>Union:</b>	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 mealtimes, sets and clears dining room tables and cleans dishes.

These are temporary, casual, summer positions starting April 1, 2026, until October 31, 2026. 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 be available on short notice for call in shifts.

### QUALIFICATIONS

- Current Food Handler Certificate
- General kitchen experience preferably in a long-term care setting
- Food Service Worker Certificate is an asset
- Excellent customer service, oral and written communication skills
- Ability to effectively work independently and as part of a team
- Previous experience working with the elderly is an asset
- Current Criminal Record Check with Vulnerable Sector Screening, 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](mailto:hr@middlesex.ca) by **4:30 p.m. on March 27, 2026**.

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.

These five (5) positions are new temporary positions created to support summer operations.

### 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>

**STRATHMERE LODGE  
POSITION DESCRIPTION**

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

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**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 Workers 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 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 (2-step skin test must be completed within the last twelve (12) months or a 1-step skin test within the last twelve (12) months will be accepted with proof that a 2-step test was previously completed).