

 **Apply Here**

FOOD SERVICE Cook II Certified

We select dedicated people just like you to care for our clients, those who offer compassion, knowledge and commitment to the treatment, progress, outcomes and lives of our clients. We are motivated to employ individuals who are passionate about what they do and, are naturally driven to uphold our client-centered approach, contribute to best-practice solutions and a desire to take their careers to the next level within Carewest.

We are one of Canada's largest public healthcare providers of complex continuing care, rehabilitation and recovery services, and a wide variety of community programs for seniors and adults under the age of 65. With 13 locations across Calgary and a team of over 2,600 employees, we offer a diverse, interdisciplinary and expert community of health care professionals. Our innovative practices allow for optimal opportunities to learn, grow and excel with us.

Carewest has been recognized as one of **Alberta's Top Employers** for the past four years in acknowledgement for our commitment to promoting a strong work/life balance, providing competitive salaries & benefits, and the promotion of teamwork in a collaborative healthcare environment. If you share our vision and are dedicated to joining our growing team, please review our open positions and apply today!

Reporting to the Manager, Food Services this Casual Cook II Certified position is responsible for providing excellent customer service to clients, families, visitors and staff in accordance with established policies and procedures. Key responsibilities include maintaining a safe, sanitary and esthetically pleasing dining experience for all Carewest customers. Other duties include a variety of cooking and rethermalization preparation and production activities requiring judgment and independence in accordance of client diet plans and Carewest standards, this includes quantity and quality control techniques. In keeping with Carewest's Frame of Reference, Philosophy of Care and Quality Dining statement this position maintains professional, ethical and safe standards at all times while providing kind and compassionate customer service. The demonstration of leadership, to work independently, to prioritize and communicate effectively is critical for success in this position. Responsible for other related duties as required.

Qualifications:

- Diploma in Cooking or equivalent combination of education and experience is required
- Graduate of a Food Safe Course is required; Red Seal certification is required
- Minimum 4 years of cooking experience is required; Experience with a cook chill/freezer system is an asset
- Demonstrated leadership, communication skills and a professional demeanor are required
- This position requires the ability to recommend solutions, take initiative and problem solve; High attention to detail and the ability to work under independently is required