



Niagara Ina Grafton Gage Village (NIGGV) 413 Linwell Road St. Catharines, Ontario L2M 7Y2
www.niggv.on.ca

JOB TITLE: Cook **STATUS:** Casual (Union Position) **DATE:** February 23, 2023

We are looking for exceptional Cooks to join the team of Niagara Ina Grafton health care professionals. At Niagara Ina Grafton Gage Village, our team is passionate, friendly and possesses a positive attitude that is essential at our versatile organization. We are a company where you are not just a number - your experience, work ethic and brilliant ideas are acknowledged and valued!! We strongly believe that we can do great things by working together.

Organization Background:

Niagara Ina Grafton Gage Village (the "Village") is a not-for-profit charitable organization that has been providing housing and services to seniors for over 60 years. The organization encompasses two sites; the main location in the City of St Catharines has been operating since 1959 and the newer facility, Stone Road Village in the Town of Niagara-on-the Lake, has been in operation since 2012. Combined, these two sites provide housing to more than 500 seniors. At the Village, seniors live in either rental, rent-geared-to-income apartments, life lease bungalows or apartments, bedsitter rooms, or long-term care (nursing home). At Stone Road Village, life lease apartments are available for active seniors. The Village is one of the largest providers of services for seniors in Ontario.

Why Work with Us

We are positive that we are able to check some of your boxes:

- We have **shifts that fit most schedules** with premiums for working evenings, nights and/or weekends. O/T hours are also available for those who are looking to take advantage of it.
 - We encourage the residents of our community to care for their whole selves, and we encourage our employees to do the same by offering **Extended Health Benefits**, Disability, Life insurance, AD&D, and Pension Plan with 100% match from us for all full-time staff and **14% pay** in lieu for part-time.
 - We support the well-being of our employees, so we offer an EAP to help our team handle mental health and personal challenges. In addition, we offer a generous paid sick leave for full-timers, and any **unused sick time is paid out** to you at the end of each year.
 - **Amazing perks**, including Employee Service Recognition programs, free parking, discounted meals from our Dining room and fitness room access.
 - We ensure our team receives frequent **comprehensive training and education** to expand their hard skills because we believe that it is our team of health care professionals who help us to do great things.
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Position Summary

Excellent opportunity for enthusiastic and experienced Cook who has a can-do attitude, to join our team. Working under the Manager, Food and Laundry Services, performs a variety of Food Services duties related to the planning, preparation, service, ordering, and receiving of food in an institutional Food Services operation.

Key Responsibilities:

- Prepares food for regular/modified diets, resident nourishments, special functions, non-resident meals/snacks.
- Operates Food Services equipment such as meat slicer, deep fat fryer, steamer, blender, microwave, dishwasher, coffee machine, food grinder, and ovens.
- Completes meal service in designated areas by planning and organizing food production to meet scheduled service times, assembling prepared food and maintaining quality assurance.
- Maintains a safe, clean working environment by practicing infection control and completing assigned sanitation
- Participates in the development of departmental procedures by suggesting menu changes and developing standardized recipes
- Responsible for the department's operation in the absence of the Manager by adjusting menus, direction of kitchen staff in the daily kitchen duties signing for goods received
- Performs other duties as assigned which are directly related to the major responsibilities of the job such as training of replacement cooks, special function catering, etc.

Qualifications:

- Completed Chef Training or Cook Certificate.
- Post Secondary Education in Food Service, preferred.
- Acquire a level of competence in specialized knowledge and skill in the preparation of food in an institutional setting.
- Safe Food Handler's Certificate.
- Highly developed conflict resolution, critical thinking, decision-making and problem-solving skills as well as demonstrated ability to work as part of a team as well as excellent organizational and time management skills.
- We are looking for somebody who is excited about change and new learning, empathetic and optimistic.
- Be able to physically perform the duties and responsibilities assigned.
- High level of compassion and emotional resilience are essential.

Please note that successful applicants will require a current a current TB testing and Police Reference Check suitable for working with the vulnerable sector prior to commencing employment. It is required that all new hires are to have first and second dose vaccinations against Covid-19 as a condition of employment with Niagara Ina Grafton Gage Village.

To Apply:

Interested candidates should forward their cover letter and resume when applying for this position via indeed or to careers@niggv.on.ca

Niagara Ina Grafton Gage Village is committed to accommodating applicants with disabilities throughout the hiring process, in accordance with the Accessibility for Ontarians with Disabilities Act (AODA). Our

leadership team is responsible for working with applicants requesting accommodation at any stage of the hiring process.

We thank all applicants for their interest; however, only those selected for an interview will be contacted.
