



KITCHEN ASSISTANT
PERMANENT PART-TIME POSITION (20-30 HOURS PER WEEK)
MONDAY, WEDNESDAY, THURSDAY, FRIDAY FROM (8:00 am– 2:00 pm)
ONE SUNDAY PER MONTH

We are the largest freestanding palliative care residence in Canada with 23 beds, serving the needs of our community. We offer quality end-of-life care for patients and their families.

ROLE PURPOSE:

Reporting to the Kitchen Manager, the Kitchen Assistant will handle all activities in the kitchen during their shift. These responsibilities include dishwashing, food preparation, working with employees and volunteers, maintaining kitchen cleanliness, and ensuring cleaning checklists are completed at the end of each shift.

This position begins immediately, and salary will depend on level of experience. Orientation will be provided. The Candidate must have a flexible schedule which may include occasional evenings and weekends to cover vacations and leaves.

GENERAL QUALIFICATIONS:

- Interested in working in a commercial kitchen.
- MAPAQ Certification
- Position requires cooking, baking, dishes, cleaning, able to lift at least 50 lbs to put away orders.
- Willingness to learn.
- Minimum of 5 years of culinary experience
- Institutional cooking experience a bonus
- Positive attitude
- Reliable and punctual
- Must be able to cook and work autonomously
- Ability to work with employees and volunteers
- Comfortable working with patients at end of life and their families
- Bilingualism is an asset

Please send your CV to sliteplo@tdpcr.ca

Thank you for understanding that we are only able to contact those candidates who are selected for an interview.