

Résidence
de soins palliatifs
Teresa-Dellar



Teresa Dellar
Palliative Care
Residence

COOK
PERMANENT PART-TIME POSITION (14 HOURS) PER WEEK.
SATURDAY AND SUNDAY FROM (12:00 pm– 7:00 pm)

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 Cook 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 is available immediately. Salary will depend on level of experience. The selected candidate will have a fixed schedule, with the possibility of occasional additional hours to cover vacations and staff leaves. Orientation and training will be provided.

GENERAL QUALIFICATIONS:

- MAPAQ Certification, high focus on cleanliness and safe food handling
- Minimum of 7 years culinary experience
- Ability to cook and work autonomously
- Institutional cooking experience a bonus
- Able to lift 50lbs
- Able to work with a volunteer-based team
- Cooking meals outlines by the Kitchen Manager, cleaning, dishes, putting away orders, service clients directly.
- Must be bilingual

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.