



GENERATIONS CALGARY

Cook (Casual)

Location:	120 Skyview Ranch Drive NE
Employee Status:	Full Time
Reporting to:	Food Services Supervisor
Date Available:	Immediately
Application Closing Date:	Open until suitable candidates are found
Rate of Pay:	To be commensurate with qualifications and experience

Designed to improve quality of life, the Generations Calgary campus includes designated supportive living and long-term care spaces for seniors that promote mental, physical, social and spiritual well-being. We are committed to best in class care for our residents and are looking for individuals to join our family. If you would like to work at our state of the art, inter-generational campus, and are committed to serving our residents with care and compassion, we invite you to keep reading below.

Position Summary

Generations Calgary is currently looking for dedicated, motivated, and passionate individuals to join our team of Cooks. Knowledge of East Indian, Middle Eastern, or Ismaili cuisine is required due to the unique nature of the facility which caters to seniors with this ethnic background.

As a cook at Generations Calgary, you will be a key player in our kitchen, helping make tasty, balanced, nutritious meals for our residents and children. The cook promotes food safety while maintaining an orderly and sanitary work area. Responsibilities also included cleaning dishes, supervising prep cook staff when Food Services supervisor is not on site, inventory control and others. The Cook ensures a commitment to resident safety and to our “culture of safety” as per Generations Calgary directions.

Duties and Responsibilities Include:

- Prepare ingredients and cook a variety of meals according to menus (elderly and children’s menus), recipes, and specialty/ therapeutic diets, have knowledge of how to prepare different foods textures.
- Perform food preparation on a bulk production scale, including portioning, assembly, and serving of menu items with limited supervision.
- Report to work in proper uniform including head gear/ Hair net, and proper footwear.



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- Comfortable working in a structured workplace, following Food Services Supervisor directions and demonstrating ability to receive constructive feedback effectively.
- Ensure freshness and quality of ingredients by inspecting them regularly.
- Estimates food requirements to avoid food waste and leftovers.
- Execute cooking techniques with precision and attention to detail.
- Always maintain cleanliness and organization of the kitchen, including washing dishes and utensils, sinks, sweep and mop floor according to work area. Remove organic garbage and empty cardboard, and dispose of them in the designated area.
- Monitor food stock levels and communicate with the Food Services Supervisor to place orders as needed.
- Responsible for direction of kitchen staff in food preparation, efficient service and overall cleanliness and operation of the kitchen during Food Services Supervisor absence.
- Participates in and assists with preparation of food for special functions.
- Make menu substitutions as necessary and record these changes in the designated place.
- Adhere to food safety and sanitation standards, including proper handling and storage of food products, following company policies and procedures, including healthy and safety regulations.
- Help with food delivery to storage food properly.
- Promotes and maintains positive communication and relationships among management, staff, residents, and the public.
- Check equipment (exhaust fan, dishwasher, oven, stove, steamer, steam kettle, Suzy-Q, etc.) and work area frequently in order to maintain a safe, sanitary, and orderly environment.
- Report repair and maintenance requirements to Food Services Supervisor.
- Completes and renews Safe Food Handling Course as required by legislation and Generations Calgary policy.
- Attending related in-services and education programs.
- Perform other tasks as assigned.



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Essential Skills and Qualifications Include:

- Must have a Food Handler's Certificate.
- Red Seal Certificate preferred.
- Knowledge of East Indian, Middle Eastern, or Ismaili cuisine is required due to the unique nature of the facility which caters to seniors with this ethnic background.
- Minimum of 2-3 years culinary experience in a healthcare facility is preferred.
- Food Safety Certificate – Level 2 preferred.
- Must have experience in a large quantity food preparation in a healthcare or retirement setting.
- Must have knowledge and experience with special and therapeutic diets.
- Must have knowledge of Health and Safety and sanitize best practices and standards, Canada's Food Guide to Healthy Eating regulation.
- Able to communicate and understand English well, both verbally and writing.
- Able to read and follow recipes and production guides.
- Able to operate related equipment and utensils.
- Able to work in teams and communicate with others in a respectful manner.
- Physical ability to carry out the duties of the position.
- Able to work independently and follow instructions with minimal supervision.
- Demonstrate good planning and organizational skills and ability to delegate.
- Able to handle multiple tasks at one time.

Working Conditions:

- Physical Demands – The cook position requires a significant amount of lifting, bending, and standing. In an average day the cook spends 6-7 hours standing or walking. Lifts a maximum of 50lbs. Risk of Burns, strain on shoulder, neck and back, cuts/scrapes/injections.
- Mental demands – the work requires extended periods of concentration, multi-tasking, and the prioritization of work. The work is subject to the pressures created by constant interruptions, time constraints and multiple deadlines.



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- Working Environment – The work is carried out in a draught, dust exposure environment, using equipment with moving parts, working in warm and noise environments.
- High Risk Element: Ergonomics, slips/ trips. Falls, psychological.
- Exposure to cleaning chemicals and biological hazards diseases (i.e. colds, influenza, GI, Covid).

As employees in a healthcare setting are at a higher risk of exposure, it is recommended that the successful applicant for this position has received up to date influenza and COVID-19 vaccinations and any required booster vaccinations, to aide in the decrease of transmission to vulnerable persons. Generations Calgary recognizes that the health and safety of our employees and residents is our priority.

NOTE: In an effort to further protect our residents as well as other employees and volunteers, Generations Calgary requires all new employees to produce a clear Vulnerable Sector Search within 6 months prior to starting work.

If interested in this opportunity, please email hr@generationscalgary.com