

STRATHMERE LODGE POSITION DESCRIPTION

TITLE: Food Service Worker
REPORTS TO: Food Service Manager
DEPARTMENT: Dietary
POSITIONS SUPERVISED: N/A
EFFECTIVE DATE: December 2023

POSITION SUMMARY

Under the supervision of the Food Service Manager, Food Service Supervisor or Cook, the Food Service Worker prepares and serves food and beverages at meal times, sets and clears dining room tables and cleans dishes.

PRINCIPAL DUTIES & RESPONSIBILITIES

1. Prepares and serves food and beverages such as coffee, tea, toast, sandwiches and salads, desserts, and nourishments.
2. Takes temperatures of all food items and records the readings to ensure foods are served at a proper temperature.
3. Clears dishes in the dining room, cleans tables and sets up for the next meal. Disposes of wet garbage in compactor room.
4. Refills condiments and sugar/sweetener packets etc. in resident's dining rooms.
5. Cleans equipment and work areas within kitchen and dining room as per cleaning routines.
6. Operates dish machine and cleans pots and pans.
7. Interacts with nursing staff to ensure a positive meal experience for residents.
8. Follows the therapeutic menu and diet information of each resident.
9. Staff are to read the communication book on a daily basis. They are also to communicate with other staff through the book when needed.
10. Requires working in a hot, humid environment which occasionally may lead to uncomfortable, fluctuating temperatures and working conditions.

QUALIFICATIONS

Education & Experience

- Food Handlers Certificate
- Must possess one of the following:
 - a) Have successfully completed or are enrolled in a Food Service Worker program at a college of applied arts and technology or a Food Service Worker program provided by a private career college;
 - b) Have successfully completed an apprenticeship program in the trade of Cook, Institutional Cook or Assistant Cook under the Apprenticeship and Certification Act, 1998, the Ontario College of Trades and Apprenticeship Act, 2009, or the Building Opportunities in the Skilled Trades Act, 2021;
 - c) Have entered into a registered training agreement in the trade of Cook, Institutional Cook or Assistant Cook under the Apprenticeship and Certification Act, 1998, the Ontario College of Trades and Apprenticeship Act, 2009, or the Building Opportunities in the Skilled Trades Act, 2021;
 - d) Have, in the reasonable opinion of the licensee, appropriate skills, knowledge and experience in the fields of institutional, health care, restaurant or hospitality food service to perform the duties required of the position

Knowledge, Skills and Abilities

- Previous institutional or general kitchen experience, preferably in a long-term care setting
- Excellent interpersonal and communication skills

Other

- Current Criminal Record Check with a Vulnerable Sector Screening that is satisfactory to Strathmere Lodge/Middlesex County
- Completion of TB testing (2-step skin test must be completed within the last twelve (12) months or a 1-step skin test within the last twelve (12) months will be accepted with proof that a 2-step test with negative results was previously completed)