

The Pines Long Term Care Home is currently recruiting for a Cook

The Pines

Being an employee of the District family is an opportunity to work with ambitious teams where you can learn, grow, and contribute while building a rewarding career. We have a strong focus on health & wellness, and we are committed to creating and promoting respect, diversity, accessibility and inclusion in the workplace.

The Pines has been serving seniors with care and dignity in our community since September 1961. Our cozy and comfortable home encompasses five resident home areas (one secure) and has four wonderful courtyards with plenty of outdoor spaces to roam about. [Watch the Pines video](#) and visit the [careers page](#) to learn more.

The Opportunity

Reporting to the Dietary Manager, the Cook is responsible for preparation of high quality food for the residents of the Pines and their guests in a safe and sanitary manner based on legislative requirements

What you will do:

- Prepare food and nourishments following standardized recipes and production sheets, providing for prescribed diets and ensuring that meals are served on time, at appropriate temperatures and in portion controlled quantities
- Review regular and therapeutic menus and set-up equipment and supplies for food preparation
- In the absence of the manager, determine and record menu changes as necessary
- Monitor quality and quantity of food supplies ordered, proper operation of kitchen equipment, alert manager of potential problems and recommend corrective action

What you will need:

- Institutional Cook training or culinary management certificate/diploma from a program that meets requirements of OLTCH Act (1 year) combined with apprenticeship hours acquired on-the-job (approx. 4000 hours)
- Or, Culinary Management or equivalent 2 year community college certification that meets the requirements of the OLTCH Act with 6 to 12 months previous experience &/or on the job training
- Completion of a Food Handler Training program and maintenance of this qualification required
- “Red Seal” certification preferred

For a full outline of the responsibilities and requirements, please review the job description by clicking [here](#).

What we are offering

This is a casual opportunity at the District. The annualized compensation range for this role is **\$21.61 – \$23.90**. The District is also proud to offer the following to our casual employees:



The Next Step



If you have the necessary skills, experience and qualifications, and can support our vision and values (RISE: Respect and Integrity, Innovative Leadership, Synergy and Experiences), please review the “How to Apply” instructions on our website and then submit your application: www.muskoka.on.ca/careers

Visit our [careers page](#) for other opportunities.

The District Municipality of Muskoka is committed to employment equity and diversity in the workplace and welcomes applications from women, racially visible individuals, people with disabilities, Indigenous peoples, and LGBTQ+ persons.

Our organization is committed to providing persons with disabilities with equal opportunities and standards of goods and services, and we are compliant with the Accessibility for Ontarians with Disabilities Act. If you require disability related accommodation to participate in the recruitment process, please advise the Human Resources department as soon as possible. Accommodation may be provided in all steps of the hiring process. Any questions regarding this posting should be directed to the Human Resources Department.