



BISNO is now hiring!

**Required – Cook Permanent Full Time
TLC, Assisted Living site**

Under the supervision of the Manager, the Cook will prepare well-balanced, nutritional meals as developed by a registered dietician. The Cook will prepare weekly menu plans, purchase groceries, maintain the grocery budget and cleanliness of kitchen area for the Assisted Living Program for the TLC.

Services are provided in an assisted living environment where clients receive care for 24 hours per day/7 days per week.

QUALIFICATIONS: Diploma/Degree in Culinary Management and Safe Food Handling Certificate, including Red Seal certification. Minimum of 3 years related work experience. Education and/or certification regarding medical considerations are essential in menu planning and food preparation (diabetes, choking risks, low sodium, low cholesterol, etc.). Experience working with disabled individuals is an asset. Must be able to work autonomously and collaboratively as part of a team.

Must have a valid drivers license and use of a vehicle.

SALARY RANGE:

- \$21.29 to \$22.98 per hour
- Benefits as per Collective Agreement for Full Time

HOURS OF WORK:

- **Monday to Friday – 9 am to 5 pm**
- 40 hours per week

REPORTS TO:

- Manager – Assisted Living TLC

START DATE:

- To be determined

Individuals interested in the above named position are asked to send resume with cover letter to Leslie Vass, CHRL, Human Resources Director prior to Monday September 30 @ 12:00 p.m. at leslie.vass@bisno.org or fax 623-1201.