***Therapeutic Activation Program for Seniors***

COOK

Position SUMMARY : The Cook is to prepare between 30 and 40 home cooked meals each day. The cook also will supervise the setting up of the dining room and supervise the kitchen volunteers.

Responsible TO : TAPS Coordinator

Qualifications:

* Food Safe certificate
* Criminal record check
* Experience working with seniors
* Experience cooking in commercial kitchen
* Experience setting and cleaning tables.
* Must be fully vaccinated according to current Public Health Order and funder requirements.

Job Responsibilities:

* Manage sanitation and food organization in the kitchen, pantry and servery.
* Order and receive groceries.
* Cook pre-planned home cooked meal for 30-40 people in a commercial kitchen.
* Create monthly meal plans.
* Coordinate kitchen volunteers (approximately 3 at a time)
* Coordinate donations of food

Competencies:

* Must be able to follow food safe, and public health practices.
* Must be able to supervise volunteers and kitchen helpers.
* Must be able to supervise setting tables, making coffee
* Keep supplies in dining fridge organized and stocked.
* Must be able to supervise the serving of hot drinks and the serving of tables.
* Must be able to supervising clearing tables after meals.