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## **Job description: Dietary Aide**

### **ABOUT SHALOM VILLAGE**

Shalom Village is a non-profit campus of care that specializes in the health and wellbeing of Hamilton area seniors. We provide an unwavering commitment to making every day the best day possible for the seniors who depend on Shalom Village services and programs.

### **Responsibilities**

This position has a key accountability for resident safety by assessing for and noting any safety issues during the undertaking of their duties, reporting these issues as per policies and procedures, and taking steps to immediately rectify any safety issue noted where possible.

Duties are determined by Shalom Village and may include, but are not limited to, the following:

- Complies with all provincial/long term care regulations and established dietary department policies and procedures.
- Assists in maintaining the dietary department in a safe and sanitary manner.
- Aids the Cook in the preparation and service of meals.
- Assists in the preparation, re-heating and service of beverages, breakfast items, vegetables, nourishment items, salads, desserts and catering as assigned.
- Serves meals and beverages, following residents' diets and food preferences, using the Dietary Profiles/Tray card and Therapeutic Menus.
- Assists in monitoring quality of food supplies received and advises Coach of Hospitality/Cook of problems.
- Follows proper food handling techniques.
- Completes pre-start up equipment checks as necessary.
- Sets and cleans dining tables and trays.
- Assists in dish and pan washing, storage, and cleaning duties.
- Completes all necessary documentation of food and refrigeration temperatures as assigned. To include dishwasher temperatures as applicable.
- Communicates and co-operates with staff, residents, and their families.
- Participates actively in department's Quality Management program and any department/home committees as requested.
- Participates actively in special occasion and theme meal days.
- Promotes a positive team spirit within the department. Maintains good attendance record according to Shalom Village policy. Performs other duties as are necessary and appropriate.

### **Perks**

- Casual dress
- Employee Assistance Program
- Flexible Schedule
- Onsite Parking

### **Qualifications**

- Must be enrolled in the Food Service Worker training program.
- Maintains up to date certification in the Food Safety Awareness Program offered by Public Health.

- Experience in Long-Term Care is an asset.
- Demonstrate strong leadership qualities, self-motivated and be able to organize and manage a home area kitchen.
- Ability to read, write and accurately follow written and verbal instructions.
- Must be able to work accurately, quickly, and safely.
- Team player who works well with others and can take directions.
- Must be able to maintain an acceptable standard of health and personal hygiene.

Job Types: Part-time, Temporary, Permanent

Salary: \$19.64-\$20.35 per hour

COVID-19 considerations:

Shalom Village implemented heightened precautionary protocols in all of our homes. We continue to follow the advice of provincial and federal governments, our sector regulators and local Public Health agencies. Mandatory vaccination is required.