



1515, rue Pleasant View
Sherbrooke, QC J1M 0C6
(819) 569-0546 | gracevillage.ca

Cook

Reports to: Manager of Support Services
Hours of work: Full time 35-40 hours per week
Work schedule: Days, evenings, and weekends with flexibility in scheduling

Grace Village is a non-profit organization committed to providing essential nursing care for seniors, many of whom have experienced a loss of autonomy. In our Grace Village care pavilion, we strive to provide a rewarding, team-based work environment that maximizes our staff's skills and experience. Grace Village is committed to quality and unparalleled customer service in all aspects of resident-centered care.

Description of the Role

The Cook is responsible for the preparation of nutritious meals according to a standardized menu with attention to taste, presentation, and timely delivery. The Cook actively contributes to a positive dining experience for our residents with attention to dietary needs and preferences, ensuring high standards of hygiene and cleanliness are maintained.

Requirements, Skills and Abilities

- High School diploma
- DEP diploma in institutional cooking or equivalent
- Minimum of two (2) years of experience in food service
- Proven leadership and supervision experience
- Bilingual: English/French, oral
- Excellent teamwork skills and customer service skills
- Ability to perform effectively under pressure
- Work experience in a senior-living environment, an asset
- Demonstrated knowledge of the use of large-scale equipment

Our mission is to provide Excellent, Loving and Compassionate Care to seniors in our community. If you would like to join our team, please submit your CV to Grace Village for consideration to rh@masscom.ca.

We thank all those who apply, however only those selected for an interview will be contacted. Grace Village applies an equal access to employment program.