



Internal/External Posting  
Cridge Village Senior's Centre  
Serving Tuesday - Thursday 11am to 7pm

Under the direction of the Chef/Lead Cook and Manager, this person is part of a team that is responsible for food service in the seniors centre dining room, setting, clearing and minor food assembly. Maintains clean and sanitary work areas, equipment and tools in a professional manner. Service is for resident's lunch and dinner, special guests and occasional special events. This position also participates in keeping the Dining Room clean and taking turns washing lunch dishes.

Placement on the relief list for extra hours is also a possibility.

All Seniors' Centre staff are required to have First Aid and respond to any resident emergencies. In addition, they must have a clean criminal record check and current Foodsafe.

This dependable, personable, professionally attired person will have a love for seniors and will strive to always be providing the best service they can to the clients in our care.

### **Key Job Functions and Responsibilities**

- To contribute to providing a safe and stable environment for all residents.
- Maintaining excellent Foodsafe standards in all handling and service of meals, dishware and while cleaning
- A positive and upbeat personality
- Proven ability to be reliable and punctual
- Follow appearance guidelines.
- Offers pleasant, polite and professional service at all times with residents and staff
- Required to work quickly and efficiently.
- Responding calmly and professionally to any resident or building emergency or crisis
- Provide services and care sensitive to individuals' ethnic, spiritual and life-experiences.
- Ensures the safety of all clients.
- Responds to emergencies in accordance with established policies and guidelines.
- Reporting of any unusual or serious incidents.

### **Qualifications and Licensing**

- One year serving experience in high volume facilities, not including convenience or fast food.
- Criminal Record Check clearance.
- Current First Aid (updated every 2 years)
- Current Food Safe Certificate  
(can be obtained immediately following employment offered, but must be complete before shifts commence)

**Wage:** \$14.82 per hour plus sick/vac time and benefits once probation is passed.

**Status:** Part Time – 22.5 hours per week

**Position Start Date:** March 28<sup>th</sup>, 2018

**Closing Date:** March 20<sup>th</sup>, 2018 12 noon

This position requires Union Membership – BCGEU Local 301

This position is open to both male and female applicants

**Please apply, IN WRITING, with resume and cover letter, to  
Tina Rogalinski, Assistant Manager, Seniors' Services, trogalinski@cridge.org**