

Dufferin Oaks is a not-for-profit Long-Term Care Home owned and operated by the County of Dufferin under standards established by the Ministry of Health and Long-Term Care. The home is a three-story facility centrally located in the County of Dufferin in the Town of Shelburne. 160 residents call Dufferin Oaks home, living in private, semi-private and standard rooms. Dufferin Oaks provides accommodation, meals, supportive services, socialization and a full range of nursing care services for persons who, for various reasons, cannot live independently in the community. We are currently recruiting for caring and compassionate:

STUDENT DIETARY AIDES

JOB TYPE: Casual, Unionized	LOCATION: 151 Centre Street Shelburne, ON
	DEADLINE APPLY: 4:30 p.m. on November 25, 2024

Under the direction and supervision of the Food Services Manager these student positions are responsible for providing meal service and delivery to the residents of Dufferin Oaks. Students must be available for afternoon/evening shifts during the week from 4:30 p.m. to 7:00 p.m. and various weekend shifts as assigned.

What we can offer YOU!

- A competitive hourly wage of **\$16.20** (if under 18 years of age)
- Access to an Employee and Family Assistance Program
- Eligible to enroll in OMERS pension plan
- Flexible scheduling, a minimum of three shifts per week
- Opportunity to grow and develop
- Flexibility in scheduling as you must be available for afternoon/evening shifts, as well as two out of three weekends shifts
- A supportive and collaborative work environment

What you'll bring

- Current Secondary School enrolment
- Must be at least 16 years of age
- A desire to complete a valid Food Handlers Certificate
- An understanding of basic nutrition, food safety and sanitation and hygiene
- A genuine concern for seniors
- Up-to-date TB Two-Step Tuberculin Skin testing result (Mantoux Test)
- A compassionate and positive team player with a can-do attitude
- Excellent verbal and written communication skills

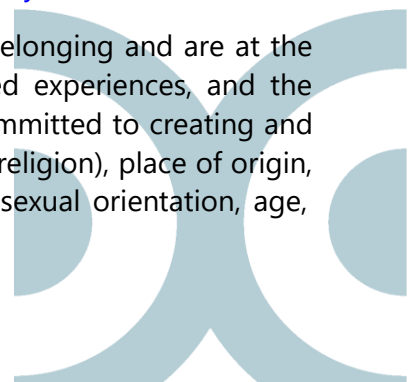
What you'll do

- Serve beverages to residents in accordance with their dietary plans of care
- Set dining room tables and tray service toward pleasurable dining experience of residents
- Responsible for the cleanliness and sanitation of kitchen, serveries, dining rooms and foodservice equipment and dish room area
- Collaborate as a member of a multidisciplinary team
- Adhere to all policies and procedures within the Home
- Demonstrate the Mission, Vision, and Values of Dufferin Oaks LTC Home
- Other duties as assigned

Ready to apply?

Interested applicants are invited to submit a resume and cover letter to: hr@dufferincounty.ca

As an organization, we have made a commitment to diversity, equity, inclusion and belonging and are at the beginning of this journey. We recognize the value of diverse perspectives and lived experiences, and the importance of creating an environment that embraces and supports these. We are committed to creating and fostering a workplace where all employees, regardless of race, colour, ancestry, creed (religion), place of origin, ethnic origin, citizenship, sex (including pregnancy), gender identity and expression, sexual orientation, age,





marital status, family status, and disability feel a sense of dignity and belonging. As such, we seek to attract, develop, and retain highly talented employees with a variety of identities and backgrounds, in order to better reflect the growing diversity of our region.

Please note that the County of Dufferin requires that all newly hired employees are to be fully vaccinated against COVID-19 as a condition of employment and must provide proof of fully vaccinated status, or provide proof of a medical or Human Rights Code exemption, prior to starting employment.

All applicants are thanked for their interest. Only those selected for an interview will receive a response. Information collected will be used in accordance with the Municipal Freedom of Information and Protection of Privacy Act for the purpose of job selection and will not be used for any other reason. Accommodations are available for all parts of the recruitment process. Applicants need to make their needs known in advance.

DISCOVER YOUR CAREER WITH US

