



Cook (Casual) - Magnolia Gardens

Who We Are!

Magnolia Gardens, our Bria Community located in Langley, is looking for casual Cooks to join our team. Together, we create safe and vibrant communities, where choices are valued and seniors lead active and purposeful lives.

Why Bria Needs You?

Reporting to the Manager, Culinary Services/Executive Chef, or designate, the Cook is responsible for the daily preparation and cooking of meals and nourishments from a menu and recipes set by the Chef.

Shifts: 6:30 am - 3:00 pm and 11:00 am - 7:30 pm

Wage: \$19.92

Who You Are!

- You must have compassion for others and the ability to provide a high quality of care service.
- We need a high energy and upbeat personality who can be playful, patient and respectful all at the same time.
- You are open to learning new skills, participate in ongoing training, and have good communication both written and spoken.
- You have a positive attitude and enjoy working in a senior care environment and/or a customer service environment.
- Does your lifestyle allow you to maintain both physical and mental wellness?
- Are you willing to be engaged and become a Bria Ambassador by volunteering and contribute to an engaged workplace culture?

What You Will Do!

- Responsible for the production of menu items including preparation, production and presentation of menu items and will maintain a high standard of food quality and service
- Assists the Manager, Culinary Services/Executive Chef in organizational planning related to nutritional services through planning and implementation of menus and schedules
- Operates cooking equipment in a safe and proper manner. Checks equipment and cooking area after use to ensure safety requirements are maintained. Ensures all dietary equipment is maintained in a proper working order
- Ensures safety and hygiene practices/procedures are adhered to and assists in maintaining quality assurance standards that comply with all Health and Safety Standards and Regulations
- In the absence of the Manager, Culinary Services/Executive Chef, takes responsibility for the production of the department
- Assists in maintaining departmental budget control by adhering to management policies and procedures of purchasing, ordering, stock and inventory control as required
- Maintains a current knowledge of facility policies and procedures and complies with the policies and procedures
- Promotes and maintains positive communication and relationships among management, staff, residents and the public
- Ensure residents' rights of privacy and confidentiality are maintained, except in the proper operation of the business

- Perform other related duties as required

Your Must Haves!

- Grade 12 education or equivalent
- Must possess a diploma from a recognized cooking school
- Minimum of five (5) years' experience in a recognized establishment Food Safe Certificate
- Red Seal Certificate is a definite asset

Perks

- Team Building Events throughout the year
- Bria Summer Family BBQ & Bria Holiday Party
- Club 16 / She's Fit Gym Corporate Discount Rate
- PNE / Playland Company Discount Code
- Sun Run & BMO Marathon Company sponsored
- Perkopolis
- Free Onsite annual Flu-Shot

Bria Communities Gives Back!

At Bria Communities, we don't just serve our residents but we are heavily involved with serving & helping within our communities. Here are some of the initiatives and fundraising campaigns that we participate in.

- Bria Big Bike to support the Canadian Heart & Stroke Foundation
- Walk for Alzheimer's to support the Alzheimer's Society of B.C.
- Surrey Food Bank
- The Grand Parade to support the Seniors Services Society in New Westminster
- Drive-Thru Turkey Trade to support DeltAssist
- Langley Meals On Wheels
- Virtual Dementia Tours – An emotional experience we provide to the families, community workers, local governments and staff.



Alzheimer Society

BRITISH COLUMBIA



If you love interacting with and getting to know seniors, have exemplary customer service skills and really want to make a difference in the lives of our residents, we want to hear from you.

Please submit your resume and a cover letter outlining how your education and experience has prepared you for this position. Please apply through <https://briacommunities.ca/about-bria/join-team/>