



PART TIME COOK

Yaandina Community Services is the largest local provider of community services in the Pilbara. Through integrity, respect, team work, continuous improvement and innovation our dedicated staff focus on the needs of each of our clients and residents to deliver the best possible service and care.

We are currently looking for a dedicated Cook to be part of our Catering team in our Aged Care Facility in Roebourne. Our homely, supportive and progressive facility has been providing high quality aged care for our residents for over 40 years.

You will work with our Chef to create and prepare seasonal menus that satisfy individual preferences, along with meeting the dietary and cultural needs of our clients. You must have a positive and professional work ethic with the ability to deliver high quality outcomes in a commercial kitchen environment.

You will ensure that all food preparation and servicing meets the food safety standards and requirements. Your key responsibilities include:

- Ensure that menus are planned in consultation with clients, which meets their dietary requirements, individual preferences and cultural needs;
- Ensure that food services are delivered in accordance with client requirements;
- Communicate in a professional manner with clients, families, other staff and visitors at all times; and
- Assisting the Chef with ordering, checking and rotating of all food supplies.

You will be energetic with strong communications skills and the ability to work in a fast paced, dynamic work environment. In addition, you will have:

- Certificate 3 in Commercial Cookery or equivalent;
- Experience in a similar role within a health or aged care environment;
- Working knowledge of OH&S requirements and Food Safety (HACCP) practices;
- Understanding of texture modified foods and special dietary requirements;
- Strong work ethics, including the ability to work autonomously, or as part of a team;
- Ability to show empathy and compassion towards resident needs; and
- Availability to work weekends and public holidays.

You will hold (or be willing to obtain) a Food Safety Supervisor's Certificate, National Police Clearance and a current flu vaccination.

In return, we will provide you with a safe and dynamic work environment where on the job training and career opportunities are available to further advance your career.

If you have a passion for delicious home style cooking and enjoy improving someone's day by what you create on a plate then we want to hear from you! please send your application to recruitment@yaandina.org

We are an Equal Employment Opportunity (EEO) employer and are committed to building a workplace culture that values diversity and inclusion. We welcome, actively support and promote the employment of Aboriginal and Torres Strait Islanders, people with disabilities, LGBTI, culturally and linguistically diverse (CALD) backgrounds and other diversity group.