



PART-TIME/CASUAL NUTRITION HELPERS

POSITION SUMMARY: The Nutrition Helper is responsible for all aspects of meal service including gathering supplies, transporting food to and from the resident dining area, setting tables, serving meals, clean-up of the meal including the dining areas and ware-washing. Residents will be provided meals in a pleasant environment ensuring diet type and food preference are followed. Meals will be prepared and served in accordance with the Ministry of Health Long Term Care Standards.

EDUCATION and/or EXPERIENCE

Previous experience in an institutional food service setting preferred.

Current Brant County Health Unit Food Handler's Certificate or equivalent

Have successfully completed or are enrolled in a Food Service Worker program at a college established under the Ontario Colleges of Applied Arts and Technology Act, 2002 or a Food Service Worker program provided by a registered private career college and approved by the Superintendent of Private Career Colleges under the Private Career Colleges Act, 2005.

Those currently enrolled in the Food Service Worker program must successfully complete the program within three years of being hired.

Note: The Food Service Worker training is not required for:

Students hired on a seasonal or part time basis provided they have a current Food Handler's Certificate or Persons who meet the qualifications under the MOHLTC Act, 2007 for Cook, Nutrition Manager or Registered Dietitian.

RESPONSIBILITIES:

Read and understand production sheets, posted menus and work schedules.

Good oral and written communication skills demonstrated with coworkers, residents, other disciplines and management staff.

Prepare foods including sandwiches and salads required for resident, staff and visitor menus following recipes, portioning guidelines and production tallies. Reheat foods as required.

Collect and transport supplies required for unit meal and nourishment service. Set up nourishment carts. Clean and set dining room tables with appropriate place settings as required.

Serve food following therapeutic menus using appropriate portioning sizes. Follow resident point of service information including diet orders and resident food preferences.

Assemble resident trays as required. Clean tables in resident dining areas. Sweep, spot clean or Swiffer the dining room floor as required. Remove garbage from the containers in assigned

areas and clean containers as required. Prepare and assemble resident nourishments in accordance with resident's individual requirements. Stock nourishment centres in resident home areas.