



JOB POSTING
Cook, Food Services
Casual Opportunity

Join the Hospice Halifax team and make a meaningful impact through the art of cooking! We're searching for a compassionate and skilled Casual Cook to bring comfort and nourishment to our residents and their families as they navigate the challenges at the end of life. If you have a passion for creating delicious and nutritious meals, along with the dedication to contribute to a supportive environment, we invite you to apply.

About us

Hospice Halifax is a compassionate and supportive community of staff members, volunteers, and donors dedicated to making dying and living as comfortable and meaningful as possible at the end of life. Our hospice residence is an inclusive space where individuals and their families receive personalized and dignified end-of-life care.

Hospice Halifax continues to take action against racism and discrimination in the workplace and to identify and address systemic barriers to full and equal participation. As such, each member of our team must be committed to fostering a safe working environment where all members of the team experience an authentic sense of inclusion and belonging.

Hospice Halifax follows the vaccine protocol in High-Risk Settings, requiring proof of full vaccination or proof of a medical exemption from a physician.

About the Position

The Casual Cook is responsible for delivery of the food services programs to our Hospice patients and families, including communicating dietary needs and preferences, meal preparation and service. The Food Services team plays a crucial role in ensuring that our patients and their families receive nutritious and comforting meals during their stay. The ideal candidate will have a passion for cooking, attention to detail, and the ability to create personalized meals that meet the dietary needs and preferences of our diverse patient population.

Experience working in a small long term care facility or group home is an asset. You must have excellent interpersonal skills and be comfortable interacting with people who are dying and with their families.

Duties and Responsibilities

- Meet with patients to determine the preferences and desires for food service that day
- Prepare and cook meals for patients and their families in accordance with dietary restrictions, preferences, and cultural considerations; Breakfast, lunch and supper

- Maintains the refreshment centre in the family kitchen, replenishing coffee, tea and baked goods as necessary and ensuring adequate supplies are available for use
- Ensure that food is prepared and served in a timely manner, maintaining high standards of quality
- Checks all refrigerators daily and removes and discards outdated or unlabelled food
- Monitor and manage inventory, placing requests for food and kitchen supplies as needed
- Records daily temperature checks on all refrigerators and freezers
- Adhere to all relevant health and safety regulations in the kitchen
- Supports volunteers in the main kitchen
- Maintain a clean and organized kitchen environment
- Makes recommendations to the Kitchen Team Lead on improving food service programs, kitchen facilities and equipment to enhance quality, efficiency, effectiveness and safety
- Assists with preparation and food service for internal catered events
- Additional duties as required

Qualifications

- Proven experience as a cook, preferably in a healthcare or hospice setting
- Culinary training or certification is a plus
- Knowledge of dietary restrictions and ability to adapt recipes to meet specific nutritional needs
- Training in food safety and a current food safety certificate required
- Strong communication and interpersonal skills with a caring and compassionate attitude; Must be comfortable talking with patients and their families living with and dying from advanced illness
- Strong organizational and time management skills
- A background in health care or a desire to work in a hospice setting an asset
- Experience supervising volunteers an asset
- Ability to work with patients/family living with and dying from advanced illness
- Strong patient-centered focus - willingness to go the extra mile when delivering quality service
- Ability to work independently and as part of a larger multidisciplinary team

Additional Requirements

- Committed to the hospice philosophy of care
- Employment conditional upon clear Criminal Record Check and Vulnerable Sector Search
- Supports efforts at reducing, recycling and reusing where appropriate
- Support Hospice Halifax in fundraising activities, through awareness or participation

Compensation

- \$21.60/hr with paid breaks
- Casual hours - covering for vacation and absence calls
- Food Services hours are between 7:30am-6:30pm daily, including weekends and holidays
- Free street parking
- Meals provided during shift

Working Conditions

This is a casual position, and hours will vary. Length of shifts may be 11 hours (7:30am-6:30pm), or a shorter partial shift. The Casual Cook may be required to work evenings, weekends, and holidays based on the needs of the hospice facility.

How to Apply

Hospice Halifax is committed to cultivating a welcoming, inclusive and compassionate culture. We believe inclusion of diverse backgrounds and perspectives is fundamental to our success. We welcome candidates from all backgrounds and experiences to apply.

Please forward a cover letter and resume to [**careers@hospicehalifax.ca**](mailto:careers@hospicehalifax.ca) and reference “**Cook2025**” in the subject line of the email.

We thank all applicants for their interest in working with Hospice Halifax. Only those selected for interviews will be contacted.