



St. Peter's Residence

Thrive Group

Food Service Manager

St. Peter's Residence at Chedoke

Organization Background:

We are currently hiring a **Full-time Food Service Manager** to join our team!

St. Peter's Residence at Chedoke is a not for profit 221 bed long-term care residence that features high quality living in a home like environment. "Privacy, dignity and caring" is the philosophy we live by. If you are an individual who values Teamwork, Honesty, Respect, Innovation, Versatility and Excellence then we would like to hear from you!

Thrive Group is proud to be certified as one of **Canada's Great Places to Work®!** In addition, we have been recognized and awarded as:

- 2026 Best Workplaces with the Most Trusted Executive Team
- 2026 Top 50 Best Workplaces in Canada
- 2026 Best Workplaces for Women
-

We're thrilled to be acknowledged for our commitment to creating an exceptional workplace!

Position Summary:

Reporting to the Administrator or designate, the Food Service Manager is responsible for directing, planning, organizing and overseeing the activities of the Nutrition and Food Services Department to ensure that nutrition and dietary needs of residents are met to a high standard and in accordance with individual care plans. The position is responsible for all aspects of managing the Food Services department including the management of foods and equipment purchasing within the established budgets and legislative parameters. Is responsible for planning and execution of Special Events Catering as required.

Qualifications:

- Graduate of an accredited Food Service Program or equivalent.
- Member in good standing of the Canadian Society of Nutrition Management (CSNM).

Careers is a job posting service for AdvantAge Ontario full members. To advertise a position, email careers@advantageontario.ca. All listings are subject to editorial review.

- Work experience with varied responsibilities related to therapeutic nutrition, administration and supervision, preferably in a long term care (LTC) setting.
- Knowledge of RAI/MDS, PointClickCare, and Synergy on Demand system is an asset.
- Must have knowledge of MOHLTC standards related to Dietary Services, and of pertinent legislation related to food safety and employee health and safety (e.g. HACCP, WHMIS).
- Demonstrated leadership abilities, solid decision-making and problem-solving skills. Strong oral and written English communication skills.
- Experience working in a unionized environment is an asset.
- Possesses a working knowledge of the current Manual of Clinical Dietetics, Occupational Health and Safety Legislation, and MOHLTC Standards for Food Service.
- Demonstrates ability to work harmoniously as part of a team and as team leader;
- Demonstrates flexibility and ability to maintain high professional and ethical standards.
- Able to meet deadlines and work under time constraints.
- Willing to take on new challenges and develop professionally.

Salary: \$58,682 to \$71,499 per year annually

To Apply:

Please fill out the application at <https://bit.ly/FoodServiceManager-StPeters>

Alternatively, please send your resume and cover letter to:

Thrive Group Human Resources Team HR@thrivegroup.ca or by fax to 905-383-7112

In the subject line of the email please reference: **Food Service Manager**

Deadline: June 7, 2026 at 11:59pm

At [Thrive Group](#), we embrace equity, diversity, and inclusion. Our commitment to this is directly linked to our organizational values of Teamwork, Honesty, Respect, Innovation, Versatility, and Excellence. Thrive Group strives to attract, develop, and retain a workforce that is as diverse as the residents, clients, and customers we serve and are committed to providing an accessible candidate experience through the recruitment and selection process. Should you require accommodation through any stage of the recruitment process, please contact the Human Resources Department at 289-309-8477 or email hr@thrivegroup.ca