

Cook - Rideaucrest Home Regular Part-Time

Reference #**J0326-0121**

Department: **Rideaucrest Home**

Union, Status: **CUPE**

Wage: **\$29.25 - \$35.80/Hour**

Hours per week: **Up to 75 hrs/2 wks**

Onsite/Hybrid: **Onsite**

Closing Date: **June 26, 2026**

The Role

Under the direction of the Supervisor, Food Services, the Cook is responsible for the preparation, storage and distribution of meals and other food items provided by the Food Services Department. The Cook is also responsible for maintaining a high standard of quality food production and appropriate quantities of food.

Meet your department...

We prepare nutritious, delicious meals tailored to residents' needs and preferences. Our team plans menus, cooks, and serves meals that make dining a positive experience.

What you'll do...

Prepare all foods as assigned using production sheets for residents, frozen meals on wheels, coffee shop and catering, using standardized recipes, observing quality standards, safe handling methods and quantitative needs.

Prepare and portion meals for regular, therapeutic and texture modified diets (including adhering to any food allergies) for both meals and alternate choices food items for meal services using the approved posted menus.

Ensure food is prepared following safe good handling practices as stipulated by the Canadian Restaurant & Food Services Association and Ministry of Health Long Term Care Standards.

Maintain cleanliness of all food production equipment, report faulty equipment concerns to Food Services Supervisor.

Provide input to menu, department operation and problem solving activities.

Complete required documentation (cleaning and food temperature) as stipulated through policies & procedures of the department/Home and Ministry of Health standards.

Actively promote and follow safe work practices and ensure accident prevention and health and safety responsibilities are fully met by self and others.

To qualify, you'll need...

- Post-secondary diploma in food and nutrition management or a post-secondary degree in food and nutrition.
- “Red Seal” certification preferred.
- One (1) year of practical cooking experience with preference given to experience in an institutional and/or health care setting with a focus on geriatric needs.
- Demonstrated knowledge of institutional cooking methods and procedures.
- Food Safety Training Certificate.
- Must demonstrate corporate values of Belonging, Collaboration, Accountability, and Innovation
- Able to perform essential duties of the job including the ability to work effectively in a busy and loud environment, maneuver heavy quantities of trays or food carts, withstand fluctuating temperatures and able to walk/stand for lengthy periods of time.
- Demonstrated ability to interact with residents in a caring and respectful manner.
- Able to maintain confidentiality.
- Commitment to promoting and following safe work practices.
- Able to work independently and as an effective team member in a cooperative manner with all members of staff, families, residents, volunteers and outside agencies.
- Demonstrated communication, organizational, prioritization and time management skills, including the ability to complete all tasks in assigned timeframes.
- Committed to ongoing learning and development.

- Able to work with minimal supervision.
- General knowledge of cooking a wide variety of dishes.
- Proof of recent screening for Tuberculosis (TB).
- Proof of immunity to communicable diseases.
- Must be able to obtain and maintain a satisfactory criminal record check, including vulnerable.
- Must demonstrate corporate values of Belonging, Collaboration, Accountability, and Innovation
- Required to obtain and maintain a satisfactory criminal record check (with vulnerable sector search)

Why us?

Join a team that's building more than a city - we're building a community where people thrive. At the City of Kingston, your work has real impact: safer streets, greener spaces, inclusive experiences, innovative transit, creative public spaces, and brighter futures for all.

We're more than just a municipal government - we're a team of problem-solvers, innovators, and community-builders who take pride in shaping the place we call home. As an employer, we're committed to your growth, your well-being, and creating an environment where every voice counts. Your career is more than a job - it's where your impact begins.

Why you'll love it here...

We provide our employees with a comprehensive and competitive total rewards package, which may include extended health coverage, travel and life insurance, and long-term disability. Specific benefits can vary depending on your role and terms of employment.

In addition, employees may enjoy access to:

- OMERS defined pension plan
- Vacation entitlements
- Employee wellness and assistance programs and resources
- Ongoing training and education opportunities
- Flexible work arrangements
- Corporate perks such as discounted transit and fitness passes
- Learning & development resources and networks
- Relocation assistance and local resources



To learn more about working at the City of Kingston, [click here](#).

Learn more about what makes Kingston so special on [PossibleMadeHere.org](#).

How to apply

Submit your online application by 11:59 PM on the job posting closing date. Click the 'APPLY HERE' button to complete your application.

Applicants must demonstrate in their submission how they meet the minimum education and experience requirements of the position. Please include any relevant education documents (degrees, diplomas, or certificates) to your profile.

Accommodations are available at all stages of the recruitment and selection process to support a barrier-free experience for all candidates in accordance with the Ontario Human Rights Code (OHRC) and the Accessibility for Ontarians with Disabilities Act (AODA). If you require any accommodations, please let us know. For more information, you can contact us at hrcity@cityofkingston.ca.

Thank you to everyone who applies. While we value each application, only those advancing in the recruitment process will be contacted. All personal information will be handled in compliance with the Municipal Freedom of Information and Protection of Privacy Act (MFIPPA).

The City of Kingston may utilize artificial intelligence (AI) assisted tools throughout the recruitment process. All final hiring decisions are made by qualified municipal staff.

Internal applications: <https://bit.ly/city-kingston-internal>

External applications: <https://bit.ly/city-kingston-external>

To ensure you don't miss any updates, please check your spam or junk folders for emails from a City of Kingston account.

Our commitment

The City of Kingston acknowledges that we are on the traditional homeland of the Anishinabek, Haudenosaunee, and the Huron-Wendat, and thanks these nations for their care and stewardship over this shared land.

Today, the City is committed to working with Indigenous peoples and all residents to pursue a united path of reconciliation.

Learn more about the [City's reconciliation initiatives](#).

[CLICK HERE TO APPLY](#)