

Food Service Worker

Employment Status:	Permanent, Part-time, Relief/On-Call
Compensation:	\$28.51 - \$29.07 (2026 UNIFOR Collective Agreement wage rates)
Hours:	Hours of work may vary and scheduled hours each week are not guaranteed. The successful candidate must be available to work weekdays, evenings, weekends and statutory holidays, and must be available on short notice for call-in shifts.
Location:	Strathmere Lodge, 599 Albert Street, Strathroy, ON

POSITION OVERVIEW

Under the supervision of the Food Service Manager, Food Service Supervisor or Cook, the Food Service Worker prepares and serves food and beverages at mealtimes, sets and clears dining room tables and cleans dishes.

QUALIFICATIONS

- Current Food Handler Certificate
- General kitchen experience preferably in a long-term care setting
- Food Service Worker Certificate is an asset
- Excellent customer service, oral and written communication skills
- Ability to effectively work independently and as part of a team
- Previous experience working with the elderly is an asset
- Current Criminal Record Check with Vulnerable Sector Screening and completion of TB testing that is satisfactory to Strathmere Lodge/Middlesex County

WHY CHOOSE STRATHMERE LODGE?

Strathmere Lodge is a not-for-profit, long-term care home that is owned by Middlesex County. Opened in 2006, this facility sits on a five-acre site on the outskirts of Strathroy. The home provides care to 160 residents in accordance with Ontario legislation and standards established and monitored by the Ministry of Long-Term Care.

At Strathmere Lodge, you will have a chance to make an impact in your everyday work and build lasting relationships. We offer a culture that values inclusion, diversity, and employee development. We invest in our people to help them leverage their strengths to achieve their career aspirations.

ABOUT MIDDLESEX COUNTY

Middlesex County is a vibrant upper-tier municipality located in Southwestern Ontario. We offer a thriving business climate, easy access to transportation routes, and quality of life with exceptional healthcare facilities, affordable housing, an array of educational opportunities and bountiful recreation and cultural choices in a picturesque setting. The County's administration headquarters are located in London, but Middlesex County is comprised of unique villages, towns and rural communities that have great attractions for residents and tourists. At Middlesex County, you will have a chance to make an impact in your everyday work and build lasting relationships in the communities in which we live and serve. We offer a culture that values inclusion, diversity of thought, and employee development. We invest in our people to help them leverage their strengths to achieve their career aspirations.

HOW TO APPLY

If you are interested in this opportunity, please submit your **cover letter and resume** by email to hr@middlesex.ca by **4:30 p.m. on August 14, 2026**.

Existing Vacancy: we are currently hiring a candidate for an existing vacancy.

Artificial Intelligence: we do not use AI to screen, assess, or select candidates.

We thank all applicants who apply, but only applicants interviewed will be acknowledged. Personal information is collected under the authority of the Municipal Freedom of Information and Protection of Privacy Act. It will be used for selection purposes only.

WHAT WE OFFER

Employee Recognition Events
 Professional Development
 OMERS Pension Plan Eligibility
 13.75% Pay in Lieu of Benefits
 4% Vacation Pay
 Employee and Family Assistance Program

VISIT OUR CAREERS PAGE

<https://www.middlesex.ca/departments/human-resources/job-opportunities>



STRATHMERE LODGE POSITION DESCRIPTION

TITLE:	Food Service Worker
REPORTS TO:	Food Service Manager
DEPARTMENT:	Dietary
POSITIONS SUPERVISED:	N/A
EFFECTIVE DATE:	December 2023

POSITION SUMMARY

Under the supervision of the Food Service Manager, Food Service Supervisor or Cook, the Food Service Worker prepares and serves food and beverages at meal times, sets and clears dining room tables and cleans dishes.

PRINCIPAL DUTIES & RESPONSIBILITIES

1. Prepares and serves food and beverages such as coffee, tea, toast, sandwiches and salads, desserts, and nourishments.
2. Takes temperatures of all food items and records the readings to ensure foods are served at a proper temperature.
3. Clears dishes in the dining room, cleans tables and sets up for the next meal. Disposes of wet garbage in compactor room.
4. Refills condiments and sugar/sweetener packets etc. in resident's dining rooms.
5. Cleans equipment and work areas within kitchen and dining room as per cleaning routines.
6. Operates dish machine and cleans pots and pans.
7. Interacts with nursing staff to ensure a positive meal experience for residents.
8. Follows the therapeutic menu and diet information of each resident.
9. Staff are to read the communication book on a daily basis. They are also to communicate with other staff through the book when needed.
10. Requires working in a hot, humid environment which occasionally may lead to uncomfortable, fluctuating temperatures and working conditions.

QUALIFICATIONS

Education & Experience

- Current Food Handlers Certification.
- Successful completion of Food Service Worker Certificate Program from an accredited college, or proof of enrollment in the Food Service Workers Certificate Program and successful completion within (3) three years of hire. Acceptable equivalency includes diploma in culinary arts for Cook, Institutional Cook or Assistant Cook; or post-secondary diploma in food and nutrition management or post-secondary degree in food and nutrition services; or being member of the Canadian Society of Nutrition Management.
- Previous experience working with the elderly is an asset.

Knowledge, Skills and Abilities

- Effective customer service, oral and written communication skills.
- Ability to effectively work independently and as part of a team.

Other

- Current Criminal Record Check with a Vulnerable Sector Screening that is satisfactory to Strathmere Lodge/Middlesex County
- Satisfactory completion of TB testing (2-step skin test must be completed within the last twelve (12) months or a 1-step skin test within the last twelve (12) months will be accepted with proof that a 2-step test was previously completed)