



Hospice Waterloo Region  
298 Lawrence Avenue, Kitchener, Ontario  
[www.hospicewaterloo.ca](http://www.hospicewaterloo.ca)

*Our Vision: A community where no one experiences an end of life journey alone  
Our Mission: We engage our community to inspire, nurture and comfort the human spirit*

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### **Job Posting**

**Position Title:** Kitchen Supervisor – Residential Hospice (1 FTE)  
**Location:** Waterloo Region  
**Reports To:** Director of Care  
**Position:** Part Time Continuous  
**Application:** Send cover letter & resume to [abarker@hospicewaterloo.ca](mailto:abarker@hospicewaterloo.ca) quoting Kitchen Supervisor

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#### **POSITION OVERVIEW**

A leader in community palliative care service, Hospice of Waterloo Region is opening a new 10 bed residential hospice in mid January, 2020. This new facility, located in North Waterloo, will provide much needed residential hospice service to individuals across the Region of Waterloo. We are hiring an experienced individual with a passion for supporting clients and families in our residence. You are knowledgeable in the operations of a commercial kitchen, have strong communication skills, and are used to working in team that that includes a strong core of volunteers. This position involves working 25 hours per week.

#### **POSITION SPECIFIC RESPONSIBILITIES**

- Contribute to a holistic supportive environment to meet the diverse needs of clients and families
- Create appropriate daily menus for clients and families in the residence including easy to understand recipes for volunteers to produce
- Maintain food stuff inventory, including ordering and safe storage of perishable and non-perishable foods
- Work with and schedule a volunteer complement to produce menus and maintain safe and healthy kitchen environment

#### **REQUIRED QUALIFICATIONS AND EXPERIENCE**

- Minimum 3 years prior experience working in a commercial kitchen or restaurant including inventory management and menu design
- Completion of a culinary arts or dietary nutrition program an asset
- Safe food handling certificate required
- Previous experience working with volunteers in the non-profit sector a benefit

#### **SKILLS AND ATTRIBUTES**

- Ability to balance multiple demands and respond in a friendly, customer focused manner
- Creative approach to developing nutritional and comfort food menus
- Ability to prioritize competing tasks working autonomously and with a team
- Ability to lift more than 15 kg
- Compassionate, empathetic listening skills

Please send cover letter and resume no later than 4pm November 6, 2020 to [abarker@hospicewaterloo.ca](mailto:abarker@hospicewaterloo.ca) quoting Residence Kitchen Supervisor.

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*Hospice Waterloo Region is an equal opportunity employer.  
Only those candidates selected for an interview will be contacted.*