



NOTICE: Effective January 15th the OPS will be posting new job advertisements on the eCareers website daily. New job advertisements will be posted throughout the week, Monday through Friday. Please check the site regularly to see new opportunities available within the OPS.

Please note that the **job alert** function is temporarily unavailable. We are working on correcting the issue, but in the meantime, please check the website regularly for updated job posting details. We will post an updated message on the site when the job alert function is functional again.

Job Ad

Ministry: Ministry of Community Safety and Correctional Services
Division: Thunder Bay Correctional Centre
Position Title: FOOD SERVICE SUPERVISOR
Duration: 1 Permanent
Location: Highway 61 South, Thunder Bay, P7C 4Y4, North Region (Restricted to OPS employees living or working within 125km of work location)
Compensation Group: OPSEU
Salary: \$1,087.44 - \$1,189.48 per week*
Position Status: Restricted
Job Code: 95305 - Food Services 13Ofs
Schedule: 6
Category: Corrections and Enforcement
Job ID: 16768

Bring your culinary expertise and leadership skills to the Ministry of Community Safety and Correctional Services, Thunder Bay Correctional Centre. As a committed food service professional, you will manage the food services function in a medium security correctional centre including a female offender unit, producing approximately 500 meals per day. You will plan and organize the full food service program, administer the food services budget, requisition supplies as well as inspect and operate all kitchen equipment designed to produce a large number of meals. You will also provide supervision and training to subordinate staff and ensure complete and proper food preparation techniques are adhered to, including proper hygiene, economy of operation and safety standards.

Qualifications: through knowledge of general cooking methods and procedures, menu planning, food costing, basic nutrition, proper preparation and sanitation techniques normally acquired through successful completion of the Ministry of Colleges, Training and Universities` Cook Certificate with several years experience with volume cooking; demonstrated experience with practices of large scale food service administration such as cost controls, menu planning, forecasting quantities of food and supplies as well as organizing and planning work schedules, assisting in evaluating performance as well as supporting a team environment; proven communication and interpersonal skills to instruct and train subordinate cooks and inmate helpers to ensure compliance with standards of food preparation, storage techniques and sanitation; supervisory and leadership skills to ensure compliance with equipment operation/utilization and to maintain the safety and security of the institution; demonstrated purchasing and financial skills to calculate requirements, order supplies, maintain inventory and ensure cost controls; knowledge of good hygiene in food preparation to maintain a high standard of cleanliness, sanitation and safety; knowledge of computers to input data on supplies used, track restricted diets, record equipment problems, and to order/purchase supplies and equipment.

Posting Date: Thursday, May 07, 2009

Closing Date: Friday, May 22, 2009

Applications must be received by the end of the closing date with the Job ID number quoted.

**Apply online
or send application to:**

Applications are accepted online only. As an equal opportunity employer, the OPS will provide employment accommodation if required. Contact the Regional Recruitment Centre at
1-866-333-8491, Ontario, CANADA
Fax: Faxes are not being accepted at this time.

Only applicants selected for interview will be contacted.

OPS Employees are required to quote their WIN EMPLOYEE ID number when applying to positions.

The Ontario Public Service is an equal opportunity employer.

Accommodation will be provided in accordance with the Ontario Human Rights Code.

*Indicates that the salary listed includes the maximum plus merit, in accordance with the OPSEU Collective Agreement.