

EXPRESSION OF INTEREST

JD4901

JOB TITLE:	Cook I - Multiple Openings	EOI NO.:	4901
CLASSIFICATION:	Cook I	GRID/PAY LEVEL:	F 17
COLLECTIVE AGREEMENT:	Facilities Subsector	HSCIS NO.:	20101
UNION:	BCGEU; HEU	N/A	EOI
PROGRAM/DEPARTMENT:	General Support Services - Food Services	BENCHMARKS (If Applicable):	20101
REPORTING TO:	Manager or designate		
FACILITY/SITE:	Various		

JOB SUMMARY:

Come work as a Cook with Island Health.

Island Health is seeking Cooks to join the team within facilities across Vancouver Island, BC. Multiple openings are available, including full-time, part-time, casual and temporary positions.

The Cook 1 prepares assigned food items by methods/procedures such as roasting, frying, grilling, steaming, poaching, boiling and baking; prepares and portions out therapeutic diet items; assigns tasks and provides direction to designated staff; portions and serves meals; prepares such items as beverages and toast; checks patient trays to ensure accuracy; and washes and scrubs pots, pans, dishes, utensils and related accessories.

Shifts of work will vary as multiple openings are currently available. Apply today so that we can connect with you about schedules, locations and more details.

About Island Health

Island Health provides health and care services to more than 885,000 people on Vancouver Island, the islands in the Salish Sea and the Johnstone Strait, and mainland communities north of Powell River. With more than 30,000 health care professionals, including more than 3,000 doctors, nurse practitioners, midwives and dentists that make up our Medical Staff, as well as 1,000 volunteers, and the dedicated support of 12 foundations and 19 active auxiliaries, Island Health delivers a broad range of health services, including: public health services, primary health care, home and community care, mental health and substance use services, acute care in hospitals, and much more across a huge and geographically diverse region.

Together, we are committed to providing superior health care through innovation, teaching and research and a commitment to quality and safety, creating healthier, stronger communities and a better quality of life for those we touch.

Island Health continues to be selected for top employer awards, including BCs Top Employer (2024). As an organization, we are committed to cultural safety and humility and we demonstrate this through our actions to address Indigenous specific racism, systemic racism and the ongoing impacts of colonialism.

Please reach out to our Indigenous Recruitment and Retention team for support with your application if you identify as Indigenous at indigenousemployment@islandhealth.ca

Island Health is committed to creating a workplace that fosters diversity and inclusion by attracting, retaining and developing a talented and diverse workforce which broadly reflects the community and citizens we serve. As such, we encourage applications from individuals from all genders, backgrounds and underrepresented groups.

Employee Benefits

What We Offer

- Some positions will be eligible for an exceptional employer-paid benefits package including dental and prescription coverage, group life, long-term disability, and extensive extended health plan
- Most vacation entitlements start at four weeks with additional time accrued based on years of service
- Thirteen statutory holidays are observed annually
- For employees who have accrued sufficient sick leave credits, short-term sick leave benefits are provided if unable to work due to illness or injury
- Municipal Pension Plan
- Competitive wages
- Educational scholarships
- A premium employee discount program offering a range of local and national discounts on electronics, entertainment, dining, travel and more

Social Media

Connect With Us

Explore our social media channels to learn about working with Island Health, upcoming employment events and opportunities.

- Instagram: @vihealthcareers
- Facebook: Island Health Careers
- LinkedIn: Island Health, Vancouver Island Health Authority

TYPICAL DUTIES AND RESPONSIBILITIES:

The Cook 1 role prepares assigned food items by methods/procedures such as roasting, frying, grilling, steaming, poaching, boiling and baking; prepares and portions out therapeutic dietitems; assigns tasks and provides direction to designated staff; portions and serves meals; prepares such items as beverages and toast; checks patient trays to ensure accuracy; and washes and scrubs pots, pans, dishes, utensils and related accessories.

QUALIFICATIONS:

Education, Training And Experience

Graduation from a recognized program in cooking or an equivalent combination of education, training and experience. A certificate in Food Safe Level 1.

Skills And Abilities

- Ability to communicate effectively both verbally and in writing.
- Ability to deal with others effectively.
- Physical ability to carry out the duties of the position.
- Ability to organize work.
- Ability to operate related equipment.

Additional Requirements for applicants

This posting is intended for external candidates. Current and future full-time, part-time, temporary, and casual opportunities may be available.