



The Mission of Nipigon District Memorial Hospital is to deliver excellence in rural health care with our partners for all residents in our communities.

Dietary Leadhand/Cook

Posting Number: 2025-18	Bargaining Unit: UNIFOR	Start Date: May 6 th 2025
Rate of Pay: As per collective agreement	Work Status: Permanent full-time	Hours of Work: 37.5hrs/week
Posting Date: April 14, 2025	Closing Date: April 25 th 2025	

Nipigon District Memorial Hospital is committed to delivering health care in a manner that is consistent with our philosophy that “*patients, residents and their families are at the centre of everything we do*”. Applicants are required to demonstrate knowledge, understanding, and commitment to this philosophy of care.

The Dietary Lead Hand/Cook supports the planning and daily operations of food services in accordance with healthcare regulations and standards. Working alongside the Registered Dietitian and under the direction of the Dietary Manager, this role helps lead kitchen staff, supports menu development, and ensures compliance with the *Fixing Long-Term Care Act, 2021*. The ideal candidate brings a proactive approach and a commitment to continuous improvement in kitchen efficiency and service quality.

Qualifications & Experience:

- Must be a member of the Canadian Society of Nutrition Management or have their Canadian Nutrition Management Designation
- Completion of a Food Service Worker Program (or equivalent) and a minimum of five years’ experience in a hospital dietary department.
- Strong knowledge of therapeutic diets and experience with individualized dietary needs for both long-term care and acute care patients.
- Demonstrated leadership ability with experience guiding and supporting dietary staff in a collaborative, team-based environment.
- Proficient in Microsoft Office (Outlook, Word, Excel) and dietary software (e.g., MealSuites), with strong organizational and administrative skills.
- Working knowledge of MOHLTC standards and compliance with the *Fixing Long-Term Care Act, 2021*, food safety, and infection control practices.
- Excellent communication and interpersonal skills for working effectively with patients, residents, staff, and interdisciplinary teams.
- Experience with scheduling, inventory management, food ordering, and budget tracking within a healthcare food service setting.
- Strong understanding of Occupational Health & Safety responsibilities and commitment to patient safety and confidentiality

Submit applications to:

HR Generalist – Casey Clearwater
Nipigon District Memorial Hospital, Box 37, 125 Hogan Road Nipigon, ON P0T 2J0
Email - careers@ndmh.ca

Nipigon Hospital welcomes and encourages applications from people with disabilities. Accommodations are available on request for candidates taking part in all aspects of the selection process.