

## Interested?

Please email resume to: [matt.bateman@compass-canada.com](mailto:matt.bateman@compass-canada.com)

**Position:** Food Services Manager

**Location:** Holyrood Care Manor (Maple Ridge, BC)

**Salary:** \$65,000 (bonus eligible 0 to 20%)

**Excellent healthcare benefits, 3 weeks vacation, RRSP matching plan**

Imagine working in a place that brings out the best in you and helps others feel right at home. We provide an environment that balances independence with support. We customize our care, so that it's right for our residents and their loved ones. A funny thing happens when we encourage our residents to engage and enjoy—we do the same. This is healthy living at its finest. Join us.

**Why work with Marquise Hospitality?** We are a member of Compass Group Canada, the leading foodservice and support services company. We're committed to delivering an exceptional experience within the Senior Living industry. Choose a job that makes a difference in people's lives every day—including your own.

**Overview:** We are seeking a talented and dedicated individual who is as passionate about providing great food and environmental management service as we are. Being a preferred employer, we retain the finest employees, set the highest standard for personal advancement, and focus our talents on one main goal - customer satisfaction.

To achieve our goals, we need people who concentrate on employee and customer satisfaction and are driven by their "can-do" attitude. This position is responsible to supervise and manage the staff and operations to ensure quality standards are met and maintained in all areas including administration, staffing/scheduling, client/customer relations, production and knowledge of healthcare systems for all aspects of the Food Services.

Now, if you were to come on board as one of our **Food Services Manager** we'd ask you to do the following for us:

- Human Resource and Labour Relations management including complete administrative and personnel files, collective agreement, hiring, training and discipline
- Managing the day to day operation to ensure all contractual service levels are met.
- Complete all financial reporting including payroll, period summaries and sales reports in a timely and accurate manner.
- Maintain appropriate budgetary and cost controls including inventory controls
- Customer service focus including: develop and maintain a strong knowledge of resident preferences and incorporate these preferences into service delivery; working with the Recreation department, to develop and assist in the implementation of special events; facilitating ongoing communication with all stakeholders in the site including administration, nursing, residents and their families.

- Conduct regular training in-services and staff meetings as required and with the Support Services Team.
- Implement, manage and maintain the Quality Assurance program as outlined by the company and the client, including weekly and monthly audits.
- Proven experience and ability to assist in menu management, food cost controls and production including monitoring and evaluating meals and service to ensure established standards are maintained for both quality and quantity of all meals and snacks is required.
- Implementation and control of a Food Safety Plan as well as HACCP, WHIMIS, and all Workplace regulations for a safe work place.

Think you have what it takes to be our Food Services Manager? We're committed to hiring the best talent for the role. Here's how we'll know you'll be successful in the role

- **Minimum two years previous Management experience or equivalent supervisory role in a long-term healthcare setting**
- **Membership in the Canadian Society of Nutrition Management (CSNM)**
- Excellent verbal and written English language communication skills.
- Proficient with MS Office Applications, Word, Excel and Power Point

**Thank you for your interest in a career with Compass Group!**



Compass Group Canada is committed to fostering a diverse and representative workforce and an inclusive work environment where all employees are treated fairly, which includes accommodation. Health, Safety, Environment and Quality Assurance (HSEQ) is a guiding principle in all decisions we make. Safeguarding the health and safety of our people and customers is essential to the success of our business.

Only those selected for an interview will be contacted. We will consider your resume for additional opportunities.

**Matt Bateman**

Senior Talent Acquisition Specialist

778-433-7769

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<https://goo.gl/e6ordN>

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