



**Location:**

*\*\*Please send resume/applications indicating job title in subject line to [gm.stettler@pointswestliving.com](mailto:gm.stettler@pointswestliving.com)*

	<b>Job Title:</b>	<b>Job Description:</b>	<b>Qualifications:</b>	<b>Position Type (Full/Part/Casual):</b>	<b>Posting Expires (mm/dd/yy):</b>
1	Kitchen Services Supervisor	Supervise/Manage the daily activities of all kitchen and food service care partners and facilitate effective two way communication and interactive problem solve. Coordinate plan and schedule as per budget guidelines. Work with interdisciplinary team to ensure nutritional and social needs are met for 110 residents. 80% of time is spent preparing meals.	Formal Food Service training (i.e Red Seal Chef) or equivalent. 5 + years in Food Service Industry. Supervision/Leadership, Facilitation and Resolution experience. Special Event Planning	Perment Full Time	5/31/2017
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