



The Southern Regional Health Authority (SRHA), a Statutory Body under the Ministry of Health & Wellness responsible for the management and operation of Public Health Services within the Parishes of Clarendon, Manchester and St. Elizabeth, invites applications from suitably qualified persons for the following position at **BLACK RIVER HOSPITAL**:

Re-Advertised

HEAD COOK (HSC/HS 4)

(Salary range \$1,545,377 - \$1,836,968 per annum and any applicable allowances)

Job summary

Under the general supervision of the Assistant Dietitian, the incumbent is responsible for performing supervisory and varied cooking duties within the hospital; producing normal, therapeutic and modified diets, while maintaining the established standards and quality in food production and safety. Hands-on approach, attention to detail and a positive work attitude is required.

Qualifications and Experience:

- Completion of Secondary Education
- HEART/NSTA Level 3 Food Preparation Certificate/Commercial Food Preparation, or equivalent from an approved institution or an equivalent combination of experience and training.
- Valid Food Handlers Permit
- A minimum of two (2) years' experience in cooking on a large scale
- Certification in Supervisory Management is an asset

Required Knowledge, Skills & Competencies:

- Knowledge of food supplies, methods and equipment used in preparing food in large quantities and the use and care of utensils and kitchen equipment
- Knowledge of food values and nutrition
- Knowledge of safety procedures, including safe temperature of food to avoid foodborne illness
- Ability to supervise and instruct employees in food preparation
- Ability to adapt to changes and new tasks
- Ability to work long hours while standing and under conditions of high temperature
- Ability to manage and motivate staff

Key responsibilities will include:

- Cooking nutritious meals, according to standardized protocols.
- Preparing meals as per food preparation requirements and within stipulated timeframes for distribution to the wards and other service areas.
- Supervising, training and instructing cooks in food preparation.
- Delegating duties to other kitchen staffs as per the menu requirements.
- Maintaining the standard and quality of the food production within the department at the highest level at all times.
- Inspecting and maintaining sanitary/hygiene conditions in the kitchen in keeping with required standards.
- Giving staff feedback on their performance to enable staff development.
- Reporting any problems that may affect the smooth flow of work within the department.
- Receiving, checking and keeping inventory of kitchen equipment.
- Preparing meals for hospital functions as required.
- Ensuring meals are produced according to the schedule in place.

Special conditions associated with the job:

- Required to work beyond normal working hours to include holidays and weekends.
- Required to be physically fit, strong, agile and dexterous.
- Excessive standing and high temperature environment associated with regular duties.

Applications along with resume should be sent **no later than September 10, 2026**, to:

The Senior Human Resource Officer

Black River Hospital

45 High Street, Black River, St. Elizabeth

Tell: (876) 965-9294

E-Mail - brhjobs00@gmail.com

****INDICATE IN THE 'SUBJECT LINE' THE NAME OF THE POSITION TO WHICH YOU ARE APPLYING****

NB. ONLY SHORTLISTED APPLICANTS WILL BE ACKNOWLEDGED.