



### **POSITION SUMMARY - Cook**

Responsible for preparation of breakfast, lunch, or dinner meal based on assigned work shift. All meals are prepared in compliance with Department of Health Licensing Standards.

### **POSITION REponsibilities:**

- Prepare all meals served to clients
- Plan food preparation to coordinate with meal serving times
- Ability to cook from scratch
- Ability to follow standard recipes and special diet orders
- Ability to operate standard kitchen equipment safely and efficiently
- Ability to follow established procedures and standards of cleanliness, health and safety
- Ability to adhere to all sanitation and food production codes
- Clean and maintain kitchen equipment, utensils and appliances

### **QUALIFICATIONS:**

- Previous experience in culinary arts, or other related fields
- Knowledge of kitchen equipment and cooking techniques
- Strong attention to detail
- Ability to work well in a team environment

Both full-time and part-time positions are available

Pay: \$14.00 - \$16.00 per hour

Please forward resume to: [cvario@guesthouse.org](mailto:cvario@guesthouse.org)