

Position Title: Cook

Schedule: Variable 15-20 hours per week with potential for full-time.

Compensation: \$17-\$22 per hour depending on experience.

Apply to: Jessica DeVivo, Kitchen Supervisor

Application method: email jdevivo@theopenhearth.org

Posting:

Responsibilities

- 1) Set up workstations with all the necessary ingredients and cooking equipment.
- 2) Prepare ingredients to use in cooking (chopping and peeling vegetables, cutting meat, etc.)
- 3) Cook food utilizing standard commercial kitchen equipment.
- 4) Maintain a clean orderly environment, consistent with ServSafe standards.
- 5) Ensure all food and other items are stored properly.
- 6) Monitor stock and inform supervisor when there are shortages.

Requirements

- 1) Documented experience.
- 2) Ability to work in a team environment.
- 3) Ability to supervise and train residents.
- 4) Knowledge of ServSafe standards and procedures.
- 5) Good communication skills.
- 6) High school diploma or equivalent Diploma/Certificate from a culinary school will be an advantage. Relevant experience may be substituted for educational requirements.