Job Title: Cook for Assisted Living Community
Location: Addison Place at Glastonbury, CT
Hours: Part Time and Every Other Weekend

Job Description:
Responsible for the preparation and cooking of food in the community. Ensure that all meals are prepared and presented according to Communities standards.

Duties and Responsibilities:
The following essential functions are the fundamental job duties of the full time position to be completed with or without appropriate reasonable accommodation.

- Provide a high level of customer service and promote a restaurant style dining atmosphere.
- Work closely with the food service director to keep residents satisfied with food and dining programs.
- Maintain kitchen and food storage and preparation areas in a clean, safe, and sanitary condition at all times.
- Responsible for the opening and/or closing of the kitchen.
- Adhere to cleaning schedules as assigned.
- Ensure that all food is received, stored, and prepared according to company standards.
- Estimate daily or weekly needs of food and supplies, and communicate needs to food service director.
- Participate in preparing and cooking meals according to established recipes and approved menus.
- Document temperatures of food prior to service, refrigeration and freezer temperatures.
- Keep kitchen floors clean (sweep and mop) and trash emptied.
- Assist with the transportation and storage of food and supplies.
- Adhere to standard food safety practices.
- Assist with preparation and execution of special events, banquets, and theme meals.
- May perform other duties as assigned.

Minimum Qualifications:
- High school diploma or general education degree (GED)
- Minimum of 1-3 years experience as a cook in a hospitality or healthcare environment.
- Serve Safe Certification
- Able to read and follow recipes and printed production guides, cleaning schedules, and logs.

To apply or refer a qualified applicant please send completed application and or resume to Sandra Carlmark at SCarlmark@hallkeen.com