



Job Title: Travel Cook

Location: HallKeen Assisted Living Communities in MA, NH & RI

Hours: Full Time

Job Description:

Responsible for the preparation and cooking of food in our communities located in Massachusetts, New Hampshire and Rhode Island. Ensure that all meals are prepared and presented according to HallKeen Communities standards.

Duties and Responsibilities:

The following essential functions are the fundamental job duties of the position to be completed with or without appropriate reasonable accommodation.

- Able to work various schedules and shifts as needed.
- Able to travel within Massachusetts, New Hampshire and Rhode Island to support different community locations.
- 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.
- Ensures that all food is received, stored, and prepared according to company standards.
- Estimate daily or weekly needs of food and supplies and communicates 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 (sweeps and mops) 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.
- Oversees Dietary Staff in absence of on site management

Minimum Qualifications:

- High School Diploma or general education degree (GED)
- Minimum of 1-3 year experience as a cook in a hospitality or healthcare environment.
- Serve Safe Certification (Food protection manager)
- Able to read and follow recipes and printed production guides, cleaning schedules, and logs.
- Knowledge on appropriate use of kitchen equipment such as steamers, fryolators, and ovens
- Adaptability
- Culinary skills
- Food safety knowledge

Pay Rate:

\$22 - \$24 per hour plus mileage reimbursement

Benefits:

Full time position offers a competitive benefit program to include Medical, Dental, Vision, Health FSA, Dependent Care FSA, Short-Term Disability, Long Term Disability, Life Insurance, Home and Auto Discount program, Vendor Discount Program, 401(k) with matching contribution, Accrued Vacation, Sick, and Personal time and Paid Holiday Benefit. Employee referral bonus, and resident referral bonus.

If you are interested in applying or know someone to refer for the position please e-mail resume to ddelano@hallkeen.com