



**Job Title: Cook**

**Location: The Landing at Cape Elizabeth, Cape Elizabeth, ME 04107**

**Hours: Full Time**

**Job Summary:**

Responsible for the preparation and cooking of food in the community. Ensure that all meals are prepared and presented according to Community and HallKeen 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.

- 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.
- Ensure that all food is received, stored, and prepared according to company standards.
- Maintain kitchen and food storage and preparation areas in a clean, safe, and sanitary condition at all times.
- Responsible for the overall food quality and presentation of meals according to established recipes and approved menus.
- In the absence of the food service director oversees daily operations of the kitchen helping to maintain high standards for food preparation and service.
- Assist food service director in menu planning and development based on resident likes and dislikes.
- Adhere to and train staff and standard food safety practices.
- Assist with planning, preparation, and execution of special events, banquets, and theme meals.
- When applicable acquaint new residents with menus, seating, and dining options and hours.
- 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.
- Assist with keeping kitchen floors clean (sweeps and mops) and trash emptied.
- Assist Food Service Director with in-services.
- May perform other duties as assigned.
- Attend monthly in-services

**Minimum Qualifications:**

- High School Diploma or general education degree (GED)
- Able to read and follow recipes and printed production guides, cleaning schedules.
- Knowledge of food handling, preparation, cooking and service

**Required Behavior:**

- Able to build positive and strong relationships with employees, coworkers and residents
- Focused and dedicated to provide excellent customer service
- Able to handle multiple jobs and priorities
- Accepts direction from superiors or other experienced staff
- Shares job knowledge or resident information with others as needed
- Gives and welcomes feedback
- Operate and Maintain kitchen equipment in a clean and sanitary manner

**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 Connie Fife at [Cfife@hallkeen.com](mailto:Cfife@hallkeen.com)**