



Job Title: Cook

Location: Maple Ridge Lodge Essex, VT 05452

Hours: Full Time and Part Time – Flexible Schedule

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. Up to \$22/hourly. Experience preferred but not required. NO LATE NIGHTS

Hours: Full Time and Part Time – Flexible Schedule

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.
- Maintain kitchen and food storage and preparation areas in a clean, safe, and sanitary condition at all times, observing all local and state regulations.
- 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, observing all applicable state and local regulations.
- Adheres to cleaning schedule as assigned
- 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.
- Report on-the-job injuries to a supervisor before the end of the day on the day an injury occurs.
- Assist with preparation and execution of special events, banquets, and theme meals.
- Maintain necessary certifications (ServSafe, etc.)
- 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.
- ServSafe Certification preferred
- Able to read and follow recipes and printed production guides, cleaning schedules, and logs.

Required Behavior:

- Ability to build positive and strong relationships with employees, coworkers and residents.
- Focused and dedicated to provide excellent customer service.
- Ability to handle multiple jobs and priorities.
- Accept direction from superiors or other experienced staff.
- Shares job knowledge or resident information with others as needed.
- Give and welcome feedback.
- Operate and Maintain kitchen equipment in a clean and sanitary manner.
- Knowledge of food handling, preparation, cooking and service.

Physical Demands:

- Physically able to move at least 50 lbs. without assistance.
- Physically able to bend, reach, and work in small areas.
- Physically able to push and pull equipment and furnishings.
- Physically able to stand to work for long periods of time.

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 kmunzir@mapleridgeessex.com