



Job Title: Cook

Location: Prospect House Assisted Living Community Revere, MA 02151

Hours: Part Time and Per Diem

Job Description:

Responsible for the preparation and cooking of food in the community part time weekends. Ensure that all meals are prepared and presented according to Prospect House 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.
- 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.
- Supervise shift staff ensuring quality of food and service
- 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.

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