

Appleridge Senior Living

Career Opportunity

Job Title – Cook

Position Type: Full Time

Work Schedule: Flexible schedule, no late nights

Supervisor: Director of Dining Services

Job Description:

We pride ourselves on the culinary creations served from our kitchen, and are looking for an experienced and passionate Cook to help support our team. The ideal candidate for this position has previous experience with high end dining, enjoys working in a busy environment, is capable of taking direction well and has the ability to multi-task effectively. If you have experience and a passion for food prep, top of the line dinner execution, and strong customer service, please submit an application to us today.

Key Responsibilities:

- Ability to be creative and versatile with menu plans
- Ability to execute top of the line meals
- Measure and assemble ingredients for menu items
- Collaborate with the Executive Chef and Cooks to prepare meals during our dining hours
- Maintain accurate food inventories
- Properly store food items at appropriate temperatures
- Rotate stock items as per established procedures
- Restock kitchen for subsequent shifts
- Ensure that the food prep area and kitchen are cleaned and sanitized at the end of your shift
- Comply with established sanitation standard, personal hygiene and health standards

Requirements:

- High School Diploma or equivalent, must be 18 years of age
- Minimum of three years' experience as a line cook
- Able to read and follow standardize recipes
- Strong knowledge of proper food handling procedures
- Able to work as part of a team in a busy kitchen atmosphere