Cook Job Description

Mealtimes are a highlight of our residents' days at **Caremoor**. Our **Cooks** play an important role in preparing quality, delicious, nutritious meals for our residents. Enjoy the reward of bringing a smile to their day.

We invite a dependable, quality-focused **COOK** to join our team. Caremoor is a full-service senior living community in Kannapolis, NC offering an inviting dining experience.

Fulltime – 6:00 am to 6:00 pm with a one-hour lunch break
12 hour schedules result in 3 days worked one week and 4 days worked the next week. Cooks will be off every other weekend.

Ideal Candidate for COOK:

- 2 years' scratch food preparation experience
- Prior experience regularly preparing meals for large groups
- Dependable
- Works well in fast-paced environment
- Customer-focused
- Enjoys seniors
- Team player
- Self-starter and ability to work unsupervised
- Serv-safe-certified

Job Tasks to serve Residents as COOK:

- Review menus prior to preparation of food.
- Prepare meals in accordance with planned menus, including items that are palatable and appetizing in appearance.
- Post changes to menus as necessary and in a timely manner.
- Prepares meals timely.
- Ensures meals meet nutritional requirements as well as appetizing in appearance.
- Prepares food based on standardized recipes.
- Assist in serving meals as necessary and on a timely basis.
- Assists with daily kitchen duties and putting up stock.
- Assist in food preparation for special meals, for parties, etc.
- Prepare and serve substitute foods, when authorized, to residents who refuse foods served or request appropriate alternatives.
- Prepare food for therapeutic diets in accordance with planned menus.
- Prepare food in accordance with standardized recipes and special diet orders.
- Maintain the kitchen and all appliances in clean working condition
- Maintain cleanliness to meet standards of the local health department

EOE

Job Type: Full-time