



**Title:** Lead Cook

**Department:** Kitchen/Maintenance/Housekeeping

**Reports to:** Operations Supervisor

**Hours:** 7 am – 3pm, 4 days a week. Hours may vary depending on need.

**General Description:**

The Lead Cook is a permanent part-time position that reports to the Kitchen Manager. This role works in partnership with other cooks and with the Christian Science nursing staff as appropriate, in order to provide breakfast, lunch, supper and snacks for patients.

Our ideal candidate is an experienced and passionate cook. He/She is creative, collaborative, unflappable, and joyful. This individual will have experience in developing menus, reviewing, and modifying recipes to meet patient needs; multi-tasking effectively, and being flexible, in order to fulfill our commitment to a high-quality food service operation.

**Qualifications:**

- 2+ years' experience as a Cook in the restaurant or facility setting
- High school diploma/GED required
- Ability to work a flexible schedule
- Strong knowledge of proper food handling procedures and high standard of meal preparation.
- High standard of cleanliness.
- Ability to work unsupervised and manage time efficiently.
- Effective communication and interpersonal skills, including the ability to follow detailed verbal and written instructions and the ability to work with supervisors and coworkers to meet patient needs.
- Ability to cheerfully and effectively multitask and to accommodate special needs
- Willingness to be cross-trained and work where needed.
- Physical ability to do the required work, standing for long periods of time, and lifting up to 30 lbs. at a time.
- Ability to pass a background check to work in a Washington State nursing home.
- Possession of, or eligibility for, Washington state food handler's permit.

**Specific Responsibilities and Duties:**

- Ensures pleasant mealtime experience for patients by presenting neat and orderly trays and serving meals at the appropriate time and temperature.
- Modifies foods as instructed to meet individual patient needs.
- Ensures that the food prep area and kitchen are cleaned and sanitized at the end of your shift to maintain a clean, safe environment.
- Maintain food and kitchen supplies inventory per established procedure. Report to Kitchen Manager when items run low.
- Ensures food safety by maintaining food storage, expiration, and disposal policies in accordance with state regulations. Properly store food items at appropriate temperatures

- Contributes to the team effort by performing other tasks and special projects as needed, such as checking prep lists, and assisting with end of the year inventory.