



Job Posting St. Francis Convent/Franciscan Shore



Position: Cook

We are looking for someone with cooking experience to join our Team! This is a part-time position (24 hours per week). If you have a passion for working with elders and want a role where you can make a positive impact on the lives of others, then this is the position for you!

We promote the Franciscan Values that are integral to the Mission of the Sisters of St. Francis of Assisi, namely, building a caring community, showing compassion, peacemaking and reverencing all creation.

Summary: The Cook is responsible for preparing meals and special events for residents, staff and guests. The Cook also supervises other staff as directed by the Dietary Manager or Lead Cook.

Requirements:

- Education and/or Experience: High school diploma or GED. Three-four years in quantity food production. Must have current ServSafe Food Safety Handler Certification.
- Ability to communicate effectively.
- Ability to work as part of a Team.
- Be compassionate and have a friendly disposition.
- Have a passion for working with elders.

Duties and Responsibilities:

- Display performance standards which reflect the mission statement of the employees of St. Francis Convent.
- Prepare meals. Serve and store food according to accepted food service standards.
- Assist with special events.
- Help prepare trays and therapeutic diets.
- Performs other tasks as assigned.
- Supervises food service workers as directed by Lead Cook. Carry out supervisory responsibilities in accordance with the organization's policies and applicable laws.

Pay:

- Starting Pay: \$19/hour to start