



## JOB OPENING

<b>JOB TITLE</b>	<b>Cook</b>
<b>POSTING DATE</b>	9/15/2025
<b>CLOSING DATE</b>	<b>Open until filled.</b>
<b>DEPARTMENT/DIVISION</b>	Special Services/Senior
<b>EMPLOYEE GROUP</b>	General
<b>EMPLOYMENT STATUS</b>	Part-time/Temp
<b>START DATE &amp; WORK SCHEDULE</b>	ASAP 25-30 hours per week. Daytime 8am - 1pm
<b>PAY RATE</b>	\$16.00 - \$18.50 per hour
<b>PREVIOUS WORK EXPERIENCE</b>	Experience with large quantity cooking and food service is helpful.
<b>EDUCATION</b>	High School Diploma or equivalent preferred. Some training in cooking, food service and sanitation.
<b>SPECIAL SKILLS &amp; TRAINING</b>	Must be well organized with attention to detail, and able to communicate effectively with kitchen staff and volunteers. Must be able to demonstrate good interpersonal skills as a member of the kitchen team. <b>Must possess Serv-Safe Certificate.</b> Knowledgeable of food safety standards and maintenance of accurate food temperatures.
<b>BASIC RESPONSIBILITIES</b>	Assist in preparation, cooking and disbursement of daily food for Senior meals program. The average number of meals per day is 400. Must be familiar with food safety standards and large quantity cooking. Must be able to work as a team member, be punctual and reliable.
<b>HOW TO APPLY</b>	All candidates must complete an <a href="#">online application</a> . Please create an account and apply online for consideration.

**EQUAL OPPORTUNITY EMPLOYER**