

JOB DESCRIPTION

JOB TITLE: COOK

RESPONSIBLE TO: RESIDENCE MANAGER

QUALIFICATIONS:

- Degree in culinary arts
- Previous experience as a professional cook
- Knowledge-base of kashruth laws
- Able to multitask, prioritize and manage time efficiently
- Self-motivated and directed
- Strong knowledge of proper food remedies procedures
- Ability to follow dietician's menus and guidelines

RESPONSIBILITIES:

1. Developing menus in consultation with residence manager, consumers and dietician. Cooking food for all individuals and staff.
2. Supervising cleanliness of the kitchen, ensuring that all pots, pans and utensils are clean and put away in their appropriate space, and that food storage complies with state and federal regulations.
3. Supervising the ordering of supplies. This includes ordering food products as well as the necessary utensils, in consultation with Makor purchasing agent.
4. Ensuring kosher status of both meat and dairy kitchens and supervising the kitchen change to Passover status as per kosher guidelines.