



Senior Center, Assistant Cook (Big Batch, Scratch Cooking)

House Springs, MO 63051

8:00 a.m. – 2:00 p.m. Mon-Fri (30 hrs./wk.)

No Evenings or Weekends!

General Description:

- The Assistant Cook is responsible for preparation of specific menu items at the direction of the cook
- The Assistant Cook assists with purchasing, receiving, clean-up, and record keeping

Requirements:

- High School diploma or equivalent
- One year's experience with commercial, big batch cooking / food prep **(Not Fast Food)**
- Basic math and computer skills
- Knowledge of common food service measures with passing score on cooking math test
- Must be able to lift 40 lbs. floor to waist, carry up to 30lbs for 50ft and stand for up to 4 hours
- Pre-Employment drug test and background check
- Must have or be willing to obtain Hepatitis A immunization(s)
- Valid Missouri Driver's license and minimum automobile insurance for occasional work-related travel
- Supports a welcoming, collaborative, and respectful environment in words and actions that encourages inclusion and representation for all community members, clients and fellow employees

Benefits Package:

- \$15.90/hr.
- Advancement opportunities!
- Medical, PPO or HSA
- Dental and Vision
- Excellent retirement savings plan
- 13 Paid Holidays
- 17 Days PTO
- Life insurance with buy-up options
- Employer paid short-term disability
- Employee Assistance Program

Interested in this position?

Contact H.R. Specialist Laura Reich

Direct ph: (636) 207-4231

Submit Resumes to: Reich@agingahead.org

EOE