



Senior Center, Cook (Big Batch, Scratch Cooking)

St. Peters, MO (63376)

6:00 a.m. – 2:00 p.m. Mon-Fri (40 hrs./wk.)

No Evenings or Weekends! Advancement Opportunities!

General Description:

- Responsible for food preparation and service following agency menus, recipes, food sanitation codes and policies
- Provides daily direction to kitchen staff and volunteers for preparation and service of meals
- Uses computerized on-line system to order food and supplies
- Manages proper procedures for the receiving, storage and rotation of food and supplies

Requirements:

- High School diploma or equivalent
- Three years' experience with cafeteria style, big batch cooking / food prep **(Not Fast Food)**
- Ability to provide clear written and oral instructions to kitchen staff
- Knowledge of food purchasing and inventory control methods
- Knowledge of common food service measures
- Passing score on cook's math test
- Basic computer skills
- Must be able to lift 40 lbs. floor to waist and stand for up to 4 hours
- Pre-employment drug test and background check
- Must have valid MO Driver's License & State min required auto insurance & Basic
- Math & Computer Skills
- Must have or be willing to obtain Hepatitis A vaccination(s) required for food safety
- Supports a welcoming, collaborative, & respectful environment in words & actions that encourages inclusion & representation for all community members, clients and fellow employees

Benefits Package:

- \$18.92/hr. (40 hrs./wk.)
- Medical, PPO or HSA
- Dental & 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

lreich@agingahead.org

EOE