



Senior Center, Cook (Big Batch, Scratch Cooking)

St. Peters 63376

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

We are looking for someone who takes pride in preparing large-batch, homemade-style meals for older adults in our local community. Every meal served helps an older adult remain connected, independent, and supported in the community.

General Description:

- Responsible for food preparation and service following agency menus, recipes, food sanitation codes and policies
- Provides daily directions 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
- Two years' experience with cafeteria style, big batch cooking / food prep **(Not Fast Food)**
- 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 or be willing to obtain Hepatitis A vaccination(s) required for food safety
- 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:

- \$20.28/hr. (40 hrs./wk.)
- Medical, PPO or HSA
- Dental and Vision
- Excellent retirement savings plan
- 14 Paid Holidays
- 17 Days PTO
- Life Insurance with buy-up options
- Employer paid short-term disability
- Employee Assistance Program

Why People Love This Role:

- Consistent weekday schedule
- No evening or weekend work
- Supportive team culture
- Stable hours & great benefits
- Meaningful work serving local seniors

Interested in this position?

Contact H.R. Manager Laura Reich

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EOE