

Position: PT Line Cook**Status: Open until Filled**

Chateau Pacific lives our mission statement every day. To work with each resident to create a unique retirement lifestyle that enables our Resident's to live happier, healthier, longer lives on their own terms. If you are looking to make a difference when you go to work, truly enjoy the time spent with your Residents and desire to work as a team with your coworkers, Chateau Retirement Communities may be the employer you are looking for.

We are looking for a Line Cook who will is responsible for the preparation and presentation of quality food and for the daily upkeep and cleaning of the kitchen and preparation areas, under the direction of the Culinary Services Director (CSD).

Requirements:

- High school Certificate or equivalent experience
- At least one year experience in related field
- Good communication and problem-solving skills
- Ability to read and comprehend order tickets, menus and recipes written in English
- Proficient knife skills and knowledge of industry cooking terms
- Current food handler's permit
- Maintains a neat and clean appearance at all times and complies with uniform policy

Responsibilities:

- Follow menu cycle and prepare quality food with attractive plate presentation with minimal supervision
- Prepare special diet items as necessary
- Work quickly and efficiently
- Maintain Chateau food quality standards
- Oversee preparation of all food items prepared by servers or assistants during shift
- Keep within budget standards by minimizing waste and utilizing leftovers
- Keep a clean and sanitary work area at all times

- Follow state regulations in the preparation, cooling, storing, and receiving of food
- Maintain food temperature and cooling logs
- Receive and put away incoming orders
- Maintain the cleanliness of equipment and all kitchen preparation areas
- Maintain the organization of storeroom, walk-in refrigerator and freezer
- Preparation for catering or special events
- Follow assigned cleaning duties and side-work list
- Other duties as assigned by the Culinary Services Director

Benefits:

Competitive Pay • 90% Employer paid Medical/Dental • Vision • Life Insurance • Employer matching 401k • Paid Holidays • Paid Sick Leave • Paid Vacation Leave • Discounted Employee Meals • Referral Bonuses • Free Parking • ORCA Card Allowance • Movie Tickets for your Birthday • Meal of Fortune program • Bridge Program (HCA to CNA) • Wellness “Bloom” Program • Verizon Cell Phone Corporate Discount • Engagement Award • CNA License Annual Reimbursement

To find out more about this opportunity, visit our website at www.chateauretirement.com you may also stop by our community to complete an application to see for yourself all of the warmth Chateau has to offer.

Chateau Retirement Communities is an equal opportunity employer.