

Position: Cook

Location: 4450 Davis Ave, Renton WA 98055

Status: Open until Filled

Chateau Retirement Communities lives by its Mission Statement, Happier, Healthier, Longer Lives! Our Leadership Team offers support and guidance daily to each and every team member. Our Residents are our focus and our staff are our most important asset. If you are looking for more than a schedule and a paycheck, visit Chateau Valley Center and see why our employees stay.

We are looking for a Cook who will be 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 two years 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
- * Knowledge of sanitary procedures and hand washing technique
- * Calm, pleasant and polite demeanor
- * Maintains a neat and clean appearance at all times and complies with uniform policy
- * Be willing to learn, take directions from supervisors and accept new responsibilities

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 lists
- * Inform CSD of items that need reordering
- * 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

Chateau Retirement Communities is an equal opportunity employer.