## Cook AM

Our Lady of Peace is a non-profit 21-bed Residential Hospice that is a welcoming place of peace and compassion. We provide care to adults with any terminal illness at no cost to families at our beautifully remodeled campus in Saint Paul. Our dedicated care teams work closely with patients and their families to develop an individualized care plan that suits their needs.

## **COMPENSATION**

- Hours are M-F 6 am -2:30 pm plus every other weekend
- This position includes every other weekend
- Hourly wage \$22-\$24 per hour
- Benefit eligible including medical, dental, 403b with matching from the organization, Flex spending option.

## **RESPONSIBILITIES:**

- Prepares meals from standardized recipes by the menu and ensures proper preparation, portioning, and serving of foods in a safe and sanitary manner.
- Assumes responsibility for total kitchen operations and handles all situations in the kitchen according to policy. Oversees proper food handling and utilization of all foods to prevent contamination, increase quality, and reduce cost.
- Sets up food service line and workstations with needed condiments and ensures all required condiments and garnishes are prepared and served with appropriate foods.
- Assists in coordinating prep for the following day's menu.
- Assists in training new kitchen employees.
- Assists in ordering food and kitchen supplies.
- Assists in creating menus.
- Assists in the execution of special events and functions.
- Fills in for Dietary Supervisor when absent and may be required to supervise other staff positions.
- Keeps stock rooms, coolers, and freezers clean. Ensures that food supplies are rotated and all perishables are labeled, dated, and stored properly.
- Maintains kitchen equipment cleanliness and proper food preparation according to state and local health department code requirements and departmental procedures.

 Keep food waste to a minimum by utilizing food storage and food recycling techniques.

## **QUALIFICATIONS:**

- High school diploma or equivalent plus one year certificate from college or technical school preferred.
- A minimum of six months of Health Care food preparation experience is required.
- Current ServSafe Certification required. Obtain/hold any local, state, and/or county-required food handling/sanitation licenses and/or certificates.
- Uses limited independent judgment to make decisions based on precedents and established guidelines. Solves problems using standard procedures and precedents. Knows when to refer issues to the supervisor and when to handle them personally.
- Has a working knowledge of a skill or discipline that requires basic analytic ability. Has an overall understanding of the work environment and process. Has working knowledge of the organization.
- Ability to lift to 50 pounds.

Our Lady of Peace has been providing expert End-of-life care at no charge to patients or families for 82 years. Join us and be part of this special mission. We are an equal-opportunity employer and a drug-free workplace.

Click here to APPLY

