

Time for an exciting change? Work for the industry's best! Due to our tremendous growth, we are looking for quality Catering Cooks to join our team! Cooks are responsible for providing a pleasurable dining experience for customers by preparing high quality food. This means managing all aspects of food preparation and production in an environment that meets sanitation guidelines.

As a Catering Cook you will:

- Follow company recipes and measure ingredients used in cooking
- Maintain cleanliness throughout the day by washing prep dishes, sanitizing surfaces, taking out garbage, mopping floors, cleaning equipment, cooler organization and cleanliness and any other duties as assigned
- Ensure all food and other items are stored and used properly following first in, first out (FIFO)
- Operate scales, broaster, slicer, cutting tools and kitchen utensils
- Kitchen tasks such as mixing, slicing, dicing, cutting
- Ability to multitask and focus on time management by doing all of the above and cook throughout the day
- Ability to walk, stand, stoop, bend and lift (up to 50 pounds) regularly within different temperature variations.
- Ability to help wherever needed

Qualifications:

- Relevant prior experience preferred
- Knowledge of healthy and safety kitchen policies
- Proven ability to work well in a team environment and evidence of collaborative skills to successfully complete projects
- Excellent verbal communication
- Ability to follow up and juggle multiple tasks simultaneously
- Excellent problem solver

Full benefit package including: medical, dental and vision, free or reduced cost minor medical care program at a dedicated clinic, 401K, company provided uniforms, free food program and all work related materials.

We are an equal opportunity employer, with a competitive benefit package in a drug free workplace.