

Experienced Cook

St. Charles Preparatory School is looking for an experienced and skilled cook to prepare delicious and healthy lunches for our school community.

Hours: Monday through Friday 8:00 a.m. to 1:00 p.m. during the school year.

Responsibilities:

- Prepare food items according to menu provided
- Prepare lunch meal in the given window of time
- Check quality of ingredients
- Ensure that all food and other items are stored properly
- Keep a sanitized and orderly environment in the kitchen
- Monitor and rotate stock

Requirements:

- High school diploma; Culinary education a plus
- Previous experience in a commercial kitchen
- Knowledge of various cooking methods (grilling, baking, boiling, frying etc.)
- Knowledge of Servsafe procedures (temperatures, labeling, logging times etc.)
- Good communication skills
- Ability to work in a team
- Ability to lift 40 lbs.

Job offer is contingent on the successful passing of the mandatory background screening and completion of the VIRTUS "Protecting God's Children" course.

Send resume to Kim Jacobs, Cafeteria Manager, at kjacobs@scprep.org.