Position: **Chef's Assistant**

Division: **The Stone Pear Pavilion**

Employment Classification: **Full Time**

Education: **High School Diploma or GED**

About the Position

The Stone Pear Pavilion, Skilled Nursing Facility, is currently interviewing for a full time Chef's Assistant for the 60 Bed Facility, whom under the direction of the Culinary Services Chef, is responsible for the preparation and service of meals as well as the general supervision of food service personnel.

Job Requirements

- Food Safety Certification (Preferred)
- Food Handler's Card (Preferred)

Essential Duties and Responsibilities:

Teamwork with the following and all other duties and responsibilities assigned.

1. Effective leadership that includes supporting core values, addressing zero tolerance behaviors and maintaining active communication with employees supervised.
2. Oversee the timely and safe production and serving of food per planned menus, following standardized recipes and guidelines for all diets, including modified and therapeutic.
3. Ensure that residents are served in a positive and courteous manner.
4. Ensure that food and supplies are stored, used, prepared, and disposed of in a safe and proper manner in accordance with organizational, professional and regulatory standards.
5. Document information required by federal, state, and local authorities pertaining to the food service environment. Collects data in person or through logs maintained by other members of the dietary department
6. Interact and solicit resident feedback by visiting the dining room at mealtimes, attending resident meetings, and utilizing a system to ensure residents are satisfied with their dining experience and food quality.
7. Assists with the overall maintenance, safety and sanitation of the kitchen and dining room in accordance with standards and regulatory requirements.

8. Assist in the development of training programs for staff in the functions of their positions and the safe operation of equipment, use of supplies, and other food service topics based on evaluation of the department's performance.

Other Responsibilities:

1. Performs routine record keeping duties to assist the Culinary Services Chef.
2. Performs clean-up duties as needed for each meal
3. Assists the Culinary Services Chef or his/her designee with menu preparation and menu suggestions
4. Complete other duties as assigned by the Culinary Services Chef.

Other Abilities:

- Ability to read and interpret safety rules, operating and maintenance instructions, and technical procedure manuals.
- Ability to write safety procedures, reports, and business correspondence.
- Ability to effectively present information in assigning daily tasks and offering assistance to subordinates
- Ability to add, subtract, multiply, and divide in all units of measure, using whole numbers, common fractions, and decimals.
- Ability to define problems, collect data, establish facts, and draw valid conclusions when prioritizing projects to be assigned, handling unusual situations that arise during the course of own work or that of subordinates, and in dealing with employee situations.
- The ability to get along with others and engage them in projects
- The ability to concentrate for extended periods of time
- The ability to shift focus from one task to another
- The ability to prioritize tasks effectively

As an employee at The Orchards at Foxcrest, we value you. With this value in mind, we offer a number of quality benefits including, but not limited to:

- Health Insurance
- Life Insurance
- 401(k)
- Paid Time Off
- 6 Paid Holidays
- YMCA Membership Discounts
- Aflac Supplemental Insurance Discounts
- Tuition Reimbursement
- Tree House Daycare and Preschool Discount
- Flex-Time

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