

Assistant Cook #2021-45 (Part-Time-STROUD) This is a part time (25 hours) position. Responsible for meal preparation and all related kitchen duties and practices, health, safety, sanitation and food storage. Prepares menus along with the Head Cook in advance to meet the Dietitian's guidelines for the special needs of the elderly. The menu must meet the 1/3 Recommended Dietary Allowance (RDA) Requirements. Prepares food supply list for the head cook to order. Maintains accurate records on sanitation, health, safety, temperature checks daily refrigerators, freezers and food served. Transports meals as needed. Must have knowledge of kitchen utensils and equipment. High School diploma or equivalency. At least 1 year in kitchen food preparation.