



**Position Title:** Cook

**Reports to:** Kitchen Manager

**Hours & Salary:** Mon-Fri, 6:30am to 2:30pm, \$15/hr

**Mission** - To reflect the love of Christ to all who come through our doors by building relationships and offering programs that foster dignity and respect.

**Core Values** -

**Faith:** We trust in a God that created all, loves all, and invites all to participate in the restoration of the world.

**Advocacy:** We represent those experiencing housing insecurity and poverty.

**Community:** We are a diverse group of people committed to loving each other and sharing life together.

**Empowerment:** We equip people and restore hope so that everyone can reach their goals.

**Service:** We treat all with dignity and respect, setting ourselves aside for the sake of others.

**Summary of Responsibilities:**

The Cook is responsible for serving lunch menu, preparing assigned dinner menu, maintaining sanitation and cleanliness, operating kitchen equipment, maintaining organization in walk in cooler.

**Qualifications:**

- A strong commitment to Christ and to serving in an inner-city ministry setting.
- The ability to work with, encourage, motivate, and lead people from all areas of the social spectrum.
- SafeServ Certified or ability to become certified upon hire, which will include safe temperatures at which ingredients must be kept and to which food must be prepared to avoid foodborne illness.
- Ability to work as part of a team, collaborating on complex dishes.
- Interpersonal skills to interact with a variety of other people, such as waitstaff, dishwashers, management and sometimes customers.
- Calm demeanor to work in a high-stress, fast-paced environment.
- Accountability for the dishes they prepare measuring up to the expectations of management and customers.
- Comprehension and organization to follow direct orders and recipes and to correctly prepare dishes to the standards of the restaurant.
- Manual dexterity and hand-eye coordination to handle tools, such as knife techniques for chopping, slicing, cutting, and dicing.

**Professionalism:**

- Will show up to work on time and remember to faithfully clock in and out of scheduled shifts.
- Arrives at work in Degage dress code attire, along with an overall upkept appearance.
- Will keep work area clean and organized.
- Demeanor and attitude are friendly and helpful. When talking with staff, patrons, volunteers, vendors, and donors, language and tone show hospitality.

**Specific Responsibilities:**

- Work closely with staff and patron workers to provide a nutritious meal.
- Ensure ingredients and final products are fresh.
- Follow recipes, including measuring, weighing, and mixing ingredients.
- Bake, grill, steam, fry, and boil meats, vegetables, fish, poultry, and other foods



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- Present, garnish and arrange final dishes.
- Occasionally serve food.
  
- Maintain a clean and safe work area, including handling utensils, equipment, and dishes
- Handle, label, and store food
- Maintain food safety and sanitation standards according to health department regulations
- Clean and sanitize work areas, equipment, and utensils
- Execute opening and closing procedures
- Set up workstations with required ingredients and equipment
- Check the quality and freshness of ingredients
- Monitor station inventory levels
- Accommodate guests' special requests
- Operate kitchen equipment such as broilers, ovens, grills, and fryers
- Ability to lift up to 25 lbs.
- Attend all staff meetings and trainings, which will include a weekly menu planning meeting.
- Other duties as deemed necessary throughout the ministries.
  
- This is an "at will" position. No length of tenure of employment is implied or stated.
- Dégagé conducts pre-employment screening including a criminal background check and verification of work history .

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