



Little Sisters of the Poor Position Available

Long Term Care Center with a focus on quality care is looking for Full Time Cook with a passion for making people happy! Prefer experience in long term care and/or with batch cooking.

Full Time: Will work 8 hour shifts between 6AM - 6:30PM

Will work weekends

JOB STANDARDS

- Able to lift a minimum of 50 lbs.
- Able to follow verbal and written instructions, including recipes
- Knows or willing to learn about modified textured or therapeutic diets
- Prior experience in batch cooking preferred
- Able to adhere to sanitation requirements and keeping temperature logs

JOB RESPONSIBILITIES

- ➔ Preparing, washing, trimming, cutting, cooking, and seasoning food item in compliance with facility's policies.
- ➔ Measuring and mixing ingredients according to standardized recipes, using a variety of kitchen utensils and equipment, such as blenders, mixers, grinders, slicers, and tenderizers in order to make sauces, soups, stews, casseroles and desserts.
- ➔ Baking, roasting, broiling, and steaming meats, fish, vegetables and other foods.
- ➔ Tasting and observing foods being cooked and adding ingredients or seasoning to improve flavor and texture.

Contact HR at 303-433-7221 or email at hrcdenver@littlesistersofthepoor.org