



The Jewish Community Center has an opening for a full time **Lead Cook** to join our Kitchen J team. This nonexempt position is located at our Creve Coeur location and is eligible for our employee benefit package which includes medical, dental, paid vacation, paid holidays paid sick days, pension, 403b, life insurance, membership and program discounts, etc. Our facility has fully equipped modern meat, dairy and catering kitchens.

The work schedule for this position is 8:45am-5:15pm, Monday-Friday.

Summary

This position is responsible for the preparation of food in our kitchens for an evening meal at Covenant Place, a mid-day meal for Home Delivery and Adult Day Center clients and foods for catering services.

Duties

- Provide exemplary customer service at all times.
- Prepare hot and cold foods as directed by Kitchen J Supervisor and Assistant Kitchen J Supervisor.
- Prepares food utilizing standardized recipes.
- Organizes and plans work to allow for thawing and pre-preparation of food for upcoming menu production.
- Identify tasks and delegate work to kitchen staff who assist in food preparation and production.
- Supervise production, maintenance, service, and staff in absence of Kitchen J Assistant Supervisor.
- Assure timeliness, quantity, temperatures and quality of food prepared and delivered for all menus.
- Store refrigerated and freezer foods to comply with Health Department and Kitchen J established standards.
- Utilize food and supplies in compliance with established standards.
- Complete production, temperature, and other records as assigned.
- Maintain cleanliness and sanitation of work station.
- Assist in maintaining cleanliness and sanitation of equipment, kitchen and storage areas.
- Assist in storage of food deliveries.
- Assist with transport of food and supplies to and from Covenant Place.
- Assist with meal service at Covenant Place.
- Adhere to Kashrut laws.
- Other tasks as assigned.

Qualifications

- High School Diploma or GED is required. Formal culinary degree or training is desired.
- Prior work experience as a cook in a commercial kitchen is required.
- Ability to read recipes and department order sheets as well as modify recipes as needed is required.
- Knowledge of weights and measurements necessary for proper food preparation is required.

- Must be able to and know how to use tools and equipment needed for food production.
- Must be able to stand for prolonged periods, lift, bend, stretch, and walk to other areas on campus.
- Must be able to lift, push, and or pull up to 50 pounds.

For more information about the J, please visit our website, www.jccstl.org

To apply, please submit your resume, cover letter and completed application to careers@jccstl.org . In the subject line of your email, please indicate the title of the position you are applying for. Our employment application is available for printing on the employment section of our website. Please note this is not an online form.

The J is an Equal Opportunity Employer and participates in the Department of Homeland Security's E-Verify program.