



Full-Time Cook* NLPA LLC, Liberty NY

Overview: NLPA LLC is seeking a Full-Time Cook in a Skilled Nursing Facility in Liberty, NY.

The Cook will be responsible for cooking and preparing a variety of food according to production guidelines and standardized recipes.

Responsibilities include:

Sets up workstation with all needed ingredients and equipment

Prepares ingredients by measuring, weighing, mixing, chopping, trimming, and peeling food items

Safely uses a variety of utensils including knives

Operates equipment such as ovens, stoves, slicers, mixers, etc.

Bakes, roasts, broils, steams, and uses a variety of cooking methods on meat, vegetables, and other foods

Arranges, garnishes, and portions food according to established guidelines

Properly stores food by adhering to food safety policies and procedures

Cleans and sanitizes work areas, equipment, and utensils

Maintains excellent customer service and positive demeanor towards guests, customers, clients, co-workers, etc.

Adheres to the safety policies and procedures including accurate food safety and sanitation

Major Skills required to perform the job:

Experience as a cook or in a related role is required

Validated knowledge of the basic principles of food preparation, various cooking methods, and food safety regulations such as accurate food handling, sanitation, and storage

Must be able to acquire food safety certification

Demonstrates strong interpersonal communication skills, both written and verbal

Requirements:

Physical Exam

Reference Check

1-year experience

Shift, Salary, and Benefits include; This is a full-time position, Monday - Sunday, shift varies, \$21.00 hourly, Benefits include; Health Insurance, Dental Insurance, Paid Vacation, and Holidays.

Apply by contacting Becky Taylor by email at andersontaylor-becky@aramark.com