

## Employment Opportunity Posting

**PAHMA Member:** SeniorCare Network

**Position:** Cook

**Position:** ASAP

**Location:** Pittsburgh Area

**Job Description:** Prepares and serves food for residents, staff and visitors daily using standardized recipes for pre-planned menus. Supervises cook's helpers to assure the production of quality food items.

**Duties:** Prepares food properly in large quantities for residents, staff and visitors. Prepares food properly as assigned according to standardized recipes to produce an acceptable product.

Participates in quality assurance programs to evaluate products made according to pre-determined standards. Completes cooks' Quality Assurance Reports for each meal prepared. (Oakmont and Washington).

Completes all cleaning assignments to maintain standards of sanitation.

Stocks supplies and performs food handling and storage duties as assigned to facilities an orderly kitchen and mealtime.

Operates equipment properly and maintains cleanliness of equipment to promote optimal efficiency and decrease unnecessary maintenance.

Comprehensive knowledge of preparation of modified diets; creates appetizing and appealing meal delivery for pureed/modified diets.

Take and record food temperatures in log; review menu items with Diet Aides.

The intent of this job description is to provide a representative summary of the major duties and responsibilities performed by

incumbents of this job. Incumbents may be required to perform job-related tasks, duties and/or responsibilities other than those specifically presented in this document.

**Qualifications:**

**Compensation:**

**Benefits:**

**Apply:** Email: Danielle Simons – [dsimons@scare.org](mailto:dsimons@scare.org)