

Gourmet Culinarian

JOB DESCRIPTION

COMPANY:	The Terraces at Peachtree Hills Place, LLC
EXEMPT STATUS:	Non-Exempt
REPORTS TO:	Certified Dietary Manager and Culinary Director

Overview

We are looking for outgoing, talented chefs who want to use their skills to make a positive impact on the lives of others.

It is our belief that mealtime is a significant opportunity for socializing and connecting with others. Our Gourmet Culinarians are responsible not only for creating incredibly appetizing meals but also for engaging our residents (referred to as Members at our community) in the day-to-day activities related to the breaking of bread among friends and loved ones. We are seeking Associates who will cultivate meal experiences that encourage relationships to flourish.

If you believe the kitchen should be the heart of any home and want to create that atmosphere for those you serve, you have found the right place.

Responsibilities

Meal Preparation

- Collaborate with Members, Care Partners, and the Certified Dietary Manager to create and execute all menus for the household
- Support the household model of care by
 - Ensuring meals / snacks are available to Members on their schedule
 - Being available to prepare fresh meals when Members want to eat
- Prepare or direct the preparation of all food served, following standard recipes, special diet orders, and especially Member preferences
- Actively engage Members in meal preparation in any way the Member is able to / interested in participating
- Plan food production so that Members are provided with beautiful, high-quality food at the appropriate temperature at the time they want to eat, rather than at a pre-determined mealtime
- Determine amount and types of food and supplies required for daily menus, and ensure they are obtained from storage areas in adequate time for meal production
- Maintain ServSafe Food Safety Manager Certification

Member Engagement

- Plan and facilitate food-related engagement activities for Members (i.e., picnics, afternoon tea, wine tastings, etc.)
- Treat every meal as an opportunity to engage with Members, including them as much as possible in the meal preparation, set-up, and clean-up, with the goal of creating a familiar home environment
- Cultivate an inviting atmosphere in the kitchen and dining areas, encouraging the Members to see it as a gathering space where they can connect with you and their fellow household Members
- Develop real connections with our Members, engaging them in conversations, learning about their stories and interests, sharing your interests and stories with them, etc.
- Individualize the experience of each Member and support them in celebrating personal milestones (i.e., birthdays, anniversaries, etc.)

Other

- Cultivate strong relationships with fellow Associates to ensure the best outcomes for Members
- Maintain a safe and sanitary condition in the kitchen, dining area, back of house culinary area
- Maintain acceptable standards of personal hygiene and comply with department dress code
- Complete all required continuing education, and attend in-service training and education sessions, as assigned
- Complete other duties and responsibilities, as assigned by your supervisor, manager, and director
- Complete daily side-work tasks in BOH Culinary

Qualifications

- Outstanding cooking skills, and plating skills
- Maintain standards for food storage, rotation, quality, and appearance
- Ability to
 - Develop and maintain a strong, positive, and professional relationship with Members, Associates, and vendors
 - Understand and follow recipes and instructions in English
 - Consistently adhere to established specifications and standards
 - Modify recipes to suit the dietary needs and preferences of Members
 - Perform simple arithmetic and understand measurements and conversions
 - Plan, organize, and execute meals in a high speed environment
 - Multi-task cooking while engaging with members and/or associates
 - Attention to detail from garnishing, to knowing what time to cook certain food items
 - Keep the kitchen clean and organized while working
 - Engage Members in meaningful interactions on a regular basis
 - Be creative in preparation and presentation of meals
- Excellent interpersonal communication skills
- Desire to connect with and to serve others with compassion and kindness
- Knowledge of kitchen equipment, operation, and maintenance
- Some knowledge of nutrition and dietary management
- Minimum of three years' experience as a cook in a hotel, restaurant, club, nursing facility, or similar establishment strongly preferred

Physical Requirements / Working Conditions

- Must be able to:
 - Stand or walk for up to 11 hours per day
 - Bend, stoop, and stretch frequently throughout the day
 - Demonstrate manual dexterity necessary for food preparation
 - Use standard industrial kitchen appliances
 - Lift up to 50 lbs. independently
- Moderate to heavy physical effort needed infrequently
- Will be exposed to:
 - Extreme temperatures (freezers, fridges, stove / range burners, etc.) for short periods of time
 - Industrial-strength cleaning chemicals

Disclaimer

I have read my Job Description. I understand the information contained in the Job Description. I further understand that this Job Description is not intended and should not be construed as an exhaustive list of all the responsibilities, skills, efforts or PHYSICAL REQUIREMENTS / WORKING CONDITIONS associated with my job. I may be required to perform additional tasks necessary to meet standards of care and service.

Signatures

Associate Name (Printed)

Associate Signature

Date

Supervisor Name (Printed)

Supervisor Signature

Date