

We are seeking a Prep Cook at Rainbow Acres to craft delicious and nutritious meals that promote a healthy diet for the Ranchers using Rainbow Acres' state-of-the-art kitchen facilities located on Ranch in the Palmer Community Center. A successful Prep Cook will work with the Chef to plan and provide meals to Ranchers on a daily basis, as well as cater special large group events. This is a safety sensitive position.

Duties:

- Prepare nutritionally balanced meals for Ranchers, staff and special groups
- Prepare and cook food of all types, either on a regular basis or for special guests or functions
- Inspect supplies, equipment and work areas to ensure conformance to established food safety standards
- Monitor sanitation practices to ensure that employees and Rancher helpers follow standards and regulations
- Teach, coordinate and supervise Rancher helpers in cooking, cleaning and serving methods
- Order inventory, rotation of produce
- Provide input for weekly menus
- Monitor/distribute house supplies

Minimum Professional Requirements:

- Must have prep cook and line cook experience
- Strong organizational skills required
- Excellent customer service skills necessary
- Catering experience preferred
- Experience in a care facility is also preferred as is nutritional planning
- Must have high school diploma or GED
- Evidence of strong Christian commitment is desirable with strong ethical standards and moral character.
- Ability to work a flexible schedule.

Benefits:

Full time employees enjoy health, dental and vision coverage, life insurance, retirement plan, employee assistance program and generous sick leave and vacation accrual.

You may apply online at www.rainbowacres.com by clicking on the "Serve Here" tab and filling out the online application, send your resume to HR@RainbowAcres.com or call 928.567.5231 for more information. Rainbow Acres is an Equal Opportunity Employer.