

Position: Line Cook/Prep Cook

Carolina Village, Inc. is a Life Plan Community (Continuing Care Retirement Community) that is proud to be a non-profit organization with a passion for delivering superior care for seniors within a beautiful, energetic community.

The Line Cook/Prep Cook prepares food and works with other kitchen staff on the serving line.

Those interested in securing a Prep Cook position should mention the following skills in their resumes: cooking skills, food safety and hygiene knowledge, stamina, being available for work scheduled hours, and time management.

EXPERIENCE

• 5+ years (Preferred)

LICENSURE

Food handler certificate (Preferred)

TRAITS

- Team Player Upbeat and willing to go above and beyond.
- Punctuality and Attendance are a must for this position.
- Multitasking High Order Volume at times

PHYSICAL ACTIVITY REQUIREMENTS

Employee must be aware that during the normal, routine performance of the essential functions, some of the following body movements may occur naturally, although they may not be a requirement of the job.

PRIMARY PHYSICAL REQUIREMENTS

Lift up to 10 lbs: ConstantlyLift 26 to 50 lbs: Occasionally

Push/Pull: ConstantlyStanding: Constantly

WORK AUTHORIZATION

United States (Required)



JOB TYPE

Full-time

SALARY

- \$10.00 to \$15.00 per hour
- Salary based on experience scale.

BENEFITS

- Health insurance
- Dental insurance
- Vision insurance
- Retirement plan
- Paid time off
- Professional development assistance
- Tuition reimbursement

CULTURE

- People-oriented -- supportive and fairness-focused
- Team-oriented -- cooperative and collaborative
- Detail-oriented -- quality and precision-focused
- Stable -- traditional, stable, strong processes

TO APPLY

- Complete an application and email it and your resume to slee@carolinavillage.com, referencing "Kitchen Utility Worker."
- A background check and a pre-employment drug screen will be conducted prior to employment.