



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 application: cooking skills, food safety and hygiene knowledge, stamina, being available for work scheduled hours, and time management.

JOB TYPE

- Full-time

LICENSURE

- Food handler certificate (Preferred)

TRAITS

- Team Player - Upbeat and willing to go above and beyond
- Reliable - Punctuality and attendance are incredibly important
- Multitasking - High order volume at times

PHYSICAL DEMANDS

- Standing: Constantly
- Push/Pull: Constantly
- Lift up to 10 lbs: Constantly
- Lift 26 to 50 lbs: Occasionally

SALARY

- \$14.25 - \$20.75 per hour, based on experience/level
- Shift Differentials
 - Additional \$2.00/hour for evenings
 - Additional \$2.00/hour for Saturdays and Sundays
- Signing bonus
- Overtime pay
- Holiday pay



WORK AUTHORIZATION

- United States (Required)

BENEFITS

- Health insurance
- Dental insurance
- Vision insurance
- Disability insurance
- Life insurance
- 403(b) Retirement plan with company match
- Paid time off
- Professional development assistance
- Tuition reimbursement
- Referral program

CULTURE

- Drug-Free Workplace / Tobacco-Free Workplace
- 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 at www.carolinavillage.com/careers.
- A background check, pre-employment drug screen, and TB skin test will be conducted as conditions of employment.