



Position: Healthcare Cook 2

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.

A Cook 2 is responsible for preparing meals for residents in our Assisted and Skilled facilities. This role is vital to prepare and fulfill requirements to promote resident health and wellbeing.

JOB TYPE

- Full-time

SCHEDULE

- 5:30am – 2:00pm

LICENSURE

- None.

RESPONSIBILITIES & DUTIES

- Prepare food from daily menus/recipes following specific procedures.
- Ensure all food is stored and prepared according to proper health and safety guidelines.
- Coordinate with other staff and ensure meals are prepared and served according to state, federal, facility guidelines.
- Lead in meal service. Plate food according to specific dietary requirements
- Assist with proper cleaning of equipment, kitchen areas. Follow proper guidelines for washing/sanitizing all kitchenware.
- Complies with schedule as established by Dietary Manager.
- Assist with proper storage of product delivery and stocked items.
- Lead staff by example with food safety, including but not limited to proper labeling and dating of stock and leftovers.
- Ensure all food safety precautions and hygiene procedures are followed.
- Stay up to date on all departmental and facility procedures, protocols, rules/regulations
- Assist in the proper storage of all items within the dietary department.
- Assist with product deliveries/returns.
- Manually wash pots/dishes when required.
- Required to know and understand basic dietary language and specific dietary orders including but not limited to therapeutic diets, texture modified diets, supplements, assistive devices.
- Required to remove any garbage from kitchen area.
- Required to meet a time managed schedule to comply with state, federal, facility regulations.
- Assure personal compliance to all state, federal regulations including blood borne pathogens, infection control, hazardous materials, and fire safety.
- Oversee dietary aides in time management, food safety, policy and procedures.

PHYSICAL DEMANDS



- HC Cook 2 must be on their feet for long periods of time.
- Ability to lift heavy pots/pans
- Must be able to bend, kneel, squat occasionally
- **Primary Physical Requirements:**
Lift up to 10 lbs: Constantly (unassisted), Lift 11 to 50 lbs: Occasionally (assisted)
Push/Pull: Constantly
Standing: Constantly
Kneeling/Squatting/Bending: Occasionally
- **Hand Manipulation:**
Grasping: Constantly
Handling: Constantly
Torquing: Frequently

WORK AUTHORIZATION

- United States (Required)

SALARY

- \$19.00 - \$24.00/hr., based on experience.
- Holiday, Shift Differential and Overtime pay.

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

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.