



Residential Monitor The Jude House, Inc

JOB TITLE: Part Time Cook
DEPARTMENT: Operations/Kitchen
SUPERVISOR: Clyde Jones, Facilities Manager

At The Jude House, it is our mission to not only help our patients to become substance free but also to guide you in finding a new way of life. We hold recovery and positive living in the highest regard; Through respect and dignity we provide a rare opportunity to find recovery. We prioritize those individuals with criminal convictions and few financial resources as our target population. The philosophy of The Jude House, Inc. is to provide our services without judgment or discrimination.

GENERAL JOB DESCRIPTION

Represents The Jude House in a positive way within the organization, its clients and in the community.

MAJOR DUTIES AND RESPONSIBILITIES

Under the general supervision of the Nutrition Supervisor, the Cook will be responsible for executing ALL duties on a professional level and works closely with employees and clients. This position carries out responsibilities in the following areas: nutritional services. The Cook is responsible to provide all aspects in preparing and serving all meals for clients to meet dietary requirements and the necessary nourishment to ensure client dietary needs are met. Ensure allergies and healthy caloric intakes are met/addressed. All other duties as assigned.

MINOR DUTIES AND RESPONSIBILITIES

The ability to stand for long periods of time; Ability to be flexible with weekend shifts and holiday shifts

QUALIFICATIONS FOR THE JOB

Education:

HS Diploma/GED

Experience:

Experience line/prep cook

ability to lift 50 lbs

KEY COMPETENCIES

Communication skills

Signature Approved By:

Date Approved:

Date Last Reviewed:

Last Reviewed By:
