

NOW HIRING: ASSISTANT COOK

Saint Francis of Assisi Kitchen is seeking a dependable, experienced, and team-oriented **Assistant Cook** to join our kitchen team.

About the Role

The Assistant Cook works closely with the Chef to prepare and serve **100–350 nutritious meals per meal service**. This position also provides leadership and supervision of kitchen staff and volunteers and may oversee kitchen and dining room operations when the Chef is absent.

Key Responsibilities

- Assist the Chef with daily kitchen operations
- Prepare large-volume, nutritious meals
- Train and supervise paid staff and volunteers
- Monitor food freshness and properly discard unusable items
- Maintain a clean, organized, and sanitary kitchen
- Ensure compliance with food safety and health regulations
- Properly sanitize and maintain kitchen equipment
- Assist with inventory, food preparation, setup, and breakdown
- Promote a safe, respectful, and positive work environment

What We're Looking For

Required:

- 2+ years of food-service experience
- Experience supervising or managing staff preferred
- Excellent communication and leadership skills
- Strong organizational and time-management abilities
- Hands-on experience with kitchen equipment
- Knowledge of sanitation and safe food-handling practices
- Ability to stand, bend, kneel, squat, and lift heavy objects as needed
- **ServSafe Food Handler Certificate** at hire or shortly thereafter

Schedule

24–26 hours per week, scheduled in coordination with the Chef.

We operate **365 days a year**, some **weekend, evening, and holiday hours are mandatory**.

Make a Difference Through Food & Service

If you have strong culinary skills, enjoy working with people, and want to use your talents to serve the community, we'd love to hear from you!

To apply, forward resume and message of interest to officemanager@stfranciskitchen.org .

Join Saint Francis of Assisi Kitchen and help us provide nutritious meals with dignity, compassion, and care.