

**Assistant Cook
Good Will-Hinckley
Hinckley, ME**

Good Will-Hinckley has a 32-hour, full-time equivalent opening for an Assistant Cook that will be based on our academic school year, 185 days, 42 weeks with 10 additional days of kitchen duties for a total of 195 days. The Assistant Cook will assist with the salad bar prep and service of lunch for the Maine Academy of Natural Sciences and the Glenn Stratton Learning Center, as well as special events on campus.

Our kitchen is run with a team of three - Kitchen Manager, Head Cook, and Assistant Cook. We are a small team, and each member wears many hats. Members of our kitchen team must be respectful, self-motivated, have a positive attitude and be able to multi-task.

The right candidate will have experience and interest in the following areas:

- Like cooking for large groups.
- Interest in the local food system and sustainable business practices.
- Be a positive source in a youth's daily life.
- Do the hard work to make positive changes for our youth and your peers.

The right candidate will have the following qualifications:

- High School diploma or GED.
- Ability to follow a recipe and use basic culinary methods.
- Basic knife skills
- Experience with cooking for large groups (institutional cooking experience a plus).
- Knowledge of food safety and kitchen sanitation guidelines, Seve Safe certified, preferred.
- Ability to lift and carry 50 lbs. on an occasional basis.
- Must be able to tolerate hot and cold temperatures.
- Satisfactory reference and background checks.
- Must have a valid Maine driver's license.

Benefits of the Job:

- Wage range \$15.00 - \$17.00
- Earned Paid Leave and Academic Sick Time
- Medical, Dental, Vision, LTD and Life
- Maine State Retirement and 401k

Responsibilities of the Assistant:

- Primary prep cook for cold food stations (salad bar, sandwich bar, bag lunches) of regular food service and special events.
- Assist the Head Cook with serving the meal and keeping the salad bar stocked for each lunch period.
- Assist Head Cook with breakfast and lunch.
- Serve breakfast to MeANS students at the school.
- Assist with the break-down of cooking stations and service line after service – using proper food safety and sanitation guidelines (completing daily time/temp food logs and sanitation logs).
- Prep ingredients for the next day service, communicating with Head Cook on menu needs (vegetables, fruits, dressings, dips, spreads, etc.).
- All foods must be prepared and served in accordance with the USDA Child Nutrition Service and Food Safety guidelines.

- Responsible for dish washing (pass-through machine station and/or pots and pans station).
- Demonstrate awareness and sensitivity to the cultural and socioeconomic characteristics of the service population.

Interested applicants please submit a cover letter, updated resume and GWH Employment application, which can be downloaded from our employment page at <https://www.gwh.org/employment-opportunities> via e-mail to hr@gwh.org or mail to Human Resources, PO Box 159, Hinckley, ME 04944. Please reference "Assistant Cook" in your correspondence. View more information about Good Will-Hinckley at www.gwh.org. A full job description will be available if interviewed.

We are an equal opportunity employer.