

JOB POSTING

ST. CHRISTOPHER'S INN

Position: Cook/Dining Room Coordinator - Food Service

Reports to: Director of Food Services

Position Summary: Coordinate the activity of those preparing and serving meals in St. Christopher's Inn. Make certain that the equipment used and the food service areas are kept clean. Responsible for the preparation and cooking meals for approximately 150 people per meal. Provides supervision and direction to those residents engaged in the serving of meals in the dining room of St. Christopher's Inn. Responsible for the cleanliness of dining room and staff lounge. Oversees and checks inventory levels to both and reports any needs to Director. Participates in weekly supervisor meeting ensuring all needs are met and any issues are addressed with Counseling. Oversees the production of residents and ensures a safe and stable work environment. In addition, needs to have ability to be trained in kitchen preparation.

Minimum Education: High School or equivalent. Some college preferred. .

Minimum Experience: 1 – 2 years of experience in large kitchen.

**Required Certification/
Registration:** Current Serv/Safe Certification

If you're interested in the position please send resume to:
HR@atonementfriars.org