



Job Title:

VVSD Line Cook

Department:

VVSD Facilities

Prepared By:

Human Resources

Approved by:

Andre Simpson-Executive V.P. /C.O.O

Job Summary

Plans, prepares, and serves meals for residents and staff. Stores food and kitchen supplies in a sanitary fashion. Maintain a clean, safe and sanitary condition in kitchen and dining areas. Line cook will perform various other kitchen and dining duties as assigned by the Food Service Manager.

Qualifications:

- ❖ Must have minimum of 6 months paid experience as line or short order cook
- ❖ Food Handlers Card Required
- ❖ Ability to comfortably lift a minimum of 50 lbs.
- ❖ Must be able to fluently read, write and communicate in English
- ❖ Must have great customer service skills
- ❖ Must be able to treat residents with respect and civility
- ❖ Must be able to work with a diverse population
- ❖ Must be able to stand for long periods
- ❖ Bend, stoop, reach, kneel, stand, stoop, crouch, kneel, climb and squat
- ❖ Must be able to comfortably perform all aspects of job description, both mentally and physically, and other duties as assigned by supervisor
- ❖ Veterans strongly urged to apply**

Responsibilities and Major Duties:

- ❖ Plans and prepares meals residents and staff.
- ❖ Plans, prepares, and serves breakfast, lunch, and dinner meals as directed by the Food Service Manager.
- ❖ Serves meals at regularly scheduled times.
- ❖ Serves food in accordance with prescribed portion control.
- ❖ Prepares late meals and sack lunches for residents off site at regular meal times.
- ❖ Assist the Food Service Manager in maintaining inventory of all food and kitchen supplies.
- ❖ Stores food and kitchen supplies.
- ❖ Stores all food and kitchen supplies immediately upon receipt.
- ❖ Maintains clean, safe and sanitary conditions in kitchen and dining areas.
- ❖ Continuously inspects kitchen and dining areas for safety hazards and takes corrective measures immediately when needed.



- ❖ Cleans kitchen and dining area as needed to maintain healthy and sanitary environment as directed by the Food Service Manager.
- ❖ Other duties as assigned by supervisor

Veterans Village of San Diego has the following benefits: 12 paid holidays a year, paid time off between Christmas and New Year's Day, paid vacation and paid sick leave, pension, health insurance, dental and vision plans.

Application Procedure: submit cover letter and resume to: Morgan.Hawthorne@vvsd.net, please put in subject line: Line Cook or you may Fax resume and cover letter to (619) 497-0263 Attn: Morgan Hawthorne

If you were a client of VVSD, you must have been out of all programs for a minimum of 2 years.

VVSD is an EEOC employer.

This is a full time position of 40 hours a week; the hourly wage is \$13.50 to \$14.00 per hour depending on experience.