

Summer Jobs: Mount Carmel Kitchen Available Positions

Lead Cook

A Lead Cook oversees the operations of the kitchen under the direction of the Food Services Manager. Responsibilities include:

- Supervising staff to make sure duties are performed
- Managing the food preparation schedule so food is prepared and served on schedule
- Ensuring the kitchen meets health and safety requirements
- Must have current ServeSafe and MN Food Manager certificate
- Ability to lift 40 lbs. from floor level
- Must be able to work some evenings and weekends

Assistant Cook

An Assistant Cook assists the Lead Cook and Food Services Manager in the organization and management of the kitchen. Responsibilities include:

- Preparing, cooking, and serving food
- Providing special dietary request options for guests as needed
- Recording temp logs for coolers and freezer
- Ensuring good food presentation and portion control
- Maintaining a clean work area
- Flexibility to assist in any area of the kitchen as needed
- Ability to lift 40 lbs. from floor level
- Must be able to work some evenings and weekends

Kitchen Assistant

A Kitchen Assistant assists the cooks and Food Service Manager in the operations of the kitchen. Under the direction of cooks responsibilities include:

- Preparing food such as washing, peeling, and cutting vegetables and fruits
- Helping set up for meals, salad bar, and serving area
- Washing dishes
- Cleaning and sanitizing all work areas
- Removing trash and recyclables from kitchen
- Sweeping and mopping floors
- Ability to lift 40 lbs. from floor level
- Must be able to work some evenings and weekends

These seasonal summer positions would start beginning of June and end in August depending employees availability.

For more information or to apply for the position please contact Suzy Affeldt, Food Services Manager at (320) 846-2744 or suzy@mountcarmelministries.com.