

2022 Summer Mount Carmel Kitchen Available Positions

Cook I

Oversees the operations of the kitchen under the direction of the Food Services Manager.

Responsible for:

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

Cook II

Assists Cook I and Food Services Manager in the organization of the kitchen.

Responsible for:

- Preparing, cooking and serving.
- 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 weekends and evenings

Kitchen Prep

Assists the Cooks and Food Service Manager in the operations of the kitchen.

Responsible for:

- Preparing food such as washing, peeling, and cutting vegetables and fruits
- Washing dishes
- Sweeping and mopping floors
- Cleaning and sanitizing work areas
- Ability to lift 40lbs. From floor level
- Must be able to work some evening and weekends

These are seasonal summer positions, they would start at the beginning of June and end in August depending on employees availability.

To apply or for more information contact Elouaze (612) 513-1766 or Elouaze@mountcarmelministries.com