

Full-time Culinary Director at The Woods

Responsibilities:

- Supervise staff
- Establish work schedule and ensure all shifts are covered
- Prepare and cook a variety of dishes following established recipes and portion control guidelines
- Ensure food quality and presentation meet the highest standards
- Adhere to all food safety and sanitation regulations
- Collaborate with the dietary department to plan menus and accommodate special dietary needs
- Maintain a clean and organized work area

Experience:

- Previous experience as a cook or in a similar role preferred
- Knowledge of food safety practices and proper food handling techniques
- Ability to work in a fast-paced environment while maintaining attention to detail
- Strong communication skills and the ability to work well within a team

Skills:

- Ability to follow recipes accurately and consistently
- Knowledge of different cooking techniques and methods
- Experience in food preparation, including chopping, marinating, and seasoning ingredients

Must pass:

- Background Check
- TB & Physical
- Drug Screen

If you are interested, please apply online or fill out a paper application in person 