# Chef at New Haven

**Position Description:** In this central role, the Chef will prepare eye-appealing, tasty meals that nurture our Residents and the Community. Chef will report to Dietary Service Manager.

**Qualifications:** Experience with food products and advanced cooking techniques. If you do not have a Food Handlers License upon hire you will be required to pay for the course and submit Licensure within 90 days of hire. If licensure is not obtained within 90 days, you will be subject to termination.

**Duties and Responsibilities:**

* + Prepare meals as directed by the Menu Plan.
  + Prepare all special diets and being aware of all dietary restrictions.
  + Responsive to Residents and their families.
  + Dedication to understanding issues in Dementia that will allow for a model Dining Program.
  + Exemplify “person-directed” care and the mission statement, its Residents and Families.
  + An accurate history of what was served must be kept and available.
  + An alternative meal must be planned and posted daily
  + The kitchen is to be sanitary in accordance with State Guidelines
  + Food storage areas are to be neat, clean and orderly.
  + Meet and qualify the State Rules and Regulations for food service employees
  + Must have taken and passed a food sanitation course acceptable to the State Department of Health.
  + Must preform all job duties with safety in mind. Chef will report any safety concerns to supervisor or administrator immediately.
  + Chef will report ANY injury immediately to Dietary Service Manager. If manager is not available, then Chef will notify Administrator.

## Operations

* Ability to handle emergency situations professionally.
* Contributing to a true team environment by cooperating and working well with co-workers.
* Accept special assignments as indicated by Administrator or Management.
* Completing education requirements on a timely basis.

Chef (Printed) Signature Date