JOB POSTING
Part-time Cook Position

May/June 2017

**Kitchen Cook:** Serve as support for Member Services Director and Lead Cook in serving people struggling with homelessness, poverty, mental illness, addiction and other personal crises. Active participation in menu planning, food preparation, food and supplies inventory, and kitchen sanitation. Must be a team player and be calm in a hectic environment, comfortable working with a diverse population compassionately, and creatively adapting to the needs of our members (those we serve). Join us in our beautiful new kitchen!

**Hours:** *This is a part-time position and hours will vary; facility is open 6:30 a.m. – 5:30 p.m. seven days/week*

**Requirements**
- Possess a strong interest in food and a proven track record in healthy meal preparation for large groups of people (150+)
- Have proven success with knife usage and all technical/functional skills needed to prepare food in a commercial kitchen
- Possess a strong energy and enjoyment for hard, task-oriented work
- Demonstrate a strong work ethic, and the ability to work effectively with a team
- Demonstrate the ability to follow directions, lead when necessary, and communicate effectively
- Possess the ability to work calmly and efficiently in a hectic, often unpredictable environment
- Have commitment to the highest level of food sanitation practices
- Have an understanding and compassion toward people experiencing poverty, substance abuse, and mental illness
- Have patience and a passion to help the under-served
- Maintain a positive attitude toward life and work
- Ability to effectively manage your emotions in the workplace

**Desired Characteristics for this position are:**
- Loves and knows how to work with food in a creative, efficient way
- Is trustworthy and has an extremely high level of integrity
- Loves to clean and organize
- Consistently meets commitments in a timely and professional manner
- Is comfortable following established systems
- Is eager to constantly learn and is good at solving problems
- Welcomes challenges and asks for help when needed
- Takes constructive criticism well and is comfortable going direct when problems arise
- Is able to work independently as well as be an integral member of a team
- Is attracted to diversity in all aspects of the workplace- food, people and culture
- Possess a strong interest in food and all that is involved in healthy meal preparation
- Demonstrate a strong work ethic, and the ability to work effectively with a team
- Love to learn and takes direction with a smile
- Have an understanding and compassion toward people experiencing poverty, substance abuse, and mental illness
Specific requirements:
• This job has some special requirements including mandatory drug screening and background check.
• This job regularly requires the employee to stand for long periods of time, as well as the ability to lift up to 50 lbs pounds with frequent reaching and bending.

• Wage: $9-10/hour (based on experience)

To apply: Please submit written letter of interest and résumé to Member Services Director, 500 N. Edwards St. Kalamazoo, MI 49007 or email kitchenmanager@ministrywithcommunity.org. No calls please.

Deadline: until filled

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