



Job Title: Prep Cook

Department: Kitchen

Supervisor: Eli Merfeld

Pay: \$10.25/hour

Hiring Manager: Tessa Altman, Office Manager and/or Jayme Mescher, Operations Manager. Applicants can submit their resume via: e-mail taltman@grandrivercenter.com or jmescher@grandrivercenter.com

Major Duties and Responsibilities:

1. Cutting, chopping, assembling food
2. Being aware of health standards in kitchen
3. Knowledge of kitchen equipment such as knives and slicers

Special Conditions of Position:

1. Standing/walking for long periods of time
2. Lifting and carrying 30+ pounds
3. Repeatedly bending
4. Ability to communicate

Preferred Skills, Knowledge, and Experience:

1. Must be professional
2. Must be able to work nights and weekends
3. Kitchen experience preferred

The policy of this company prohibits any employment practice which in any way discriminated or tends to discriminate against any person, employees, or employment with respect to conditions or privileges of employment because of an individual's race, color, religion, national origin, ancestry, marital status, non-job related disability, pass service in the Armed Forces of the United States, sex, or age as provided by law. THE GRAND RIVER CENTER OPERATING CORPORATIN IS AN EQUAL OPPORTUNITY EMPLOYER.