



Cook

Miss Hall's School seeks an enthusiastic Cook to create and grow within our food program. The right candidate will have a desire to learn and share fun food trends with our community, which includes many cultures. We offer a great environment that fosters growth, and successful candidates will be eager for professional development and learning. Catering or high-volume cooking experience is helpful. This is a 12-month position that includes a generous benefits package and paid time off.

Miss Hall's School is committed to diversifying its staff and encourages applicants who are committed to bringing a diversity, equity, and inclusion lens to their work.

The School inspires and encourages each girl to pursue the highest standards of learning and character; to contribute boldly and creatively to the common good; and to seek a purposeful life, based on honor, respect, growth, and personal authenticity.

At Miss Hall's School, we champion social justice; insist that all community members demonstrate respect for each other through words and actions; and affirm that diversity, equity, and inclusion are essential to learning and problem solving, discovery and personal growth, and cultivating empathy and cultural competency. Guided by these beliefs, and with the understanding that being an inclusive community requires ongoing work and commitment, we foster cross-cultural dialogue and allyship to honor and celebrate our diverse community.

Responsibilities

- Prepare food according to standardized recipes and techniques
- Keep "clean-as-you-go" attitude
- Store food in a sanitary fashion in designated areas
- Assist Chef and Sous Chef in menu execution and planning
- Maintain temp logs of refrigeration equipment
- Help put up orders in designated areas and help restock areas as needed
- Set up or break down kitchen prep area at beginning or end of shift
- Provide excellent customer service to our students and MHS Community
- Other duties as assigned by the Executive Chef or Sous Chef

Qualifications

- Ability to have fun and show passion in preparing food
- Willingness to be creative and give input on food ideas
- Understanding of time management and the need to get food out on time
- Ability to work well in a team
- Initiative and a willingness to do job at hand
- Understanding of kitchen protocol
- Knowledge of cooking techniques, including batch cooking, sautéing, braising, sous vide, soups, stocks, and sauces
- Experience with a high-volume kitchen
- Ability to follow set recipes and maintain quality of food
- Catering and fine dining experience
- ServSafe certification a plus
- Attention to detail
- Willingness to learn and teach

Pay range: \$18-\$19/hour