



Cook

Miss Hall's 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.

The Cook's position is the heart of the Culinary Team. Responsibilities include preparing and presenting all meals; helping to maintain inventory; assisting with developing menus and recipes, in coordination with the Chef and Sous Chef; and setting up and breaking down the kitchen. This is a 12-month position that includes a generous benefits package and paid time off.

Responsibilities

- Prepare food according to standardized recipes and techniques
- Keep "clean-as-you-go" attitude
- Store food in a sanitary fashion, in designated areas
- Maintain clean floors and work stations
- Empty trash and recyclables as needed
- Assist Chef and Sous Chef with prep and food production
- Maintain temperature 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
- Alert team members of broken equipment or issues
- Other duties as assigned by the Executive Chef or Sous Chef

Qualifications

- Provide excellent customer service to our students and MHS community
- Ability to work well in a team
- Show initiative and a willingness to do the job at hand
- Understand basic kitchen protocol
- Knowledge of cooking techniques, including batch cooking, sautéing, braising, and making soups, stocks, and sauces
- Experience with high-volume kitchen
- Ability to follow set recipes and maintain quality of food
- Catering experience
- Fine dining experience
- ServSafe certification a plus
- Attention to detail
- Willingness to learn