



# BAY WOODS *of* ANNAPOLIS

## Cook

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### General Summary:

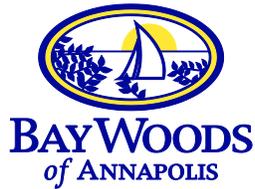
Responsible for the preparation of food items per recipes. We are seeking an experienced cook with fine dining experience. This is a full-time position with medical, dental, vision, 401k, life insurance, paid time off, seven holidays per year plus one floating holiday, wellness program, direct deposit, flexible spending account, short and long term disability. The shift is 11a-8p and weekend work is required.

### Essential Job Duties:

1. Prepares all soups, stocks, sauces; boils, braises and roasts items per recipes.
2. Prepares and serves all sautéed, fried, grilled, steamed and baked items as per standardized recipes.
3. Prepares or directs the preparation of all food served, following standard recipes and special diet orders. Plans food production to coordinate with meal serving hours, so that excellence, quality, temperature and appearance of food is preserved.
4. Determines amount and type of food and supplies required for daily menus and seeing that supplies are obtained from storage areas in adequate time for meal production.
5. Attends in-service training and education sessions as assigned.
6. Familiarity with emergency procedures and required to assist with evacuations.

### Other Duties:

1. Maintains assigned work station in a safe and sanitary condition.
2. Maintains acceptable standards of personal hygiene and complies with department dress code.
3. Performs any cleaning assignments posted by Executive chef or sous chef.
4. Operate as a member of a team both within the department and across departments.
5. Performs other work duties and responsibilities as assigned.



**Qualifications:**

1. Ability to understand and follow instructions in English, communicate effectively, and perform simple arithmetic. Ability to understand measurements and conversions.
2. A minimum of three years' experience as a cook in a hotel, restaurant, club or similar institution.
3. Ability to plan and organize work, to interpret instructions, recipes, specifications and standards.
4. Knowledge of kitchen equipment operations and maintenance. Some knowledge of nutrition and diet.

**Physical Requirements/Working conditions:**

Must be able to stand or walk for up to 8 hours per day. Must be able to bend, stoop, and stretch frequently throughout the day. Moderate to heavy physical effort needed infrequently. Should have manual dexterity for preparing food and ability to use standard industrial kitchen appliances is required. Must be able to lift up to 50 lbs. independently and may be exposed to extreme temperatures (freezers and stoves-range burners) for short periods of time, may be exposed to industrial cleaning chemicals. Must be able to see, hear, and communicate with others, requires wearing slip resistant shoes.

Please state the position you're applying for and send your resume to [wbaker@baywoodsofannapolis.com](mailto:wbaker@baywoodsofannapolis.com).