

Cook/Chef

Northbridge Lifecare Trust is a warm and friendly Village/rest home and hospital where our aim is to provide excellence in aged care. We are looking for a full time Cook to help prepare delicious and nutritious meals for our residents.

- Opportunities to grow and develop your skills in a friendly and supportive environment
- North Shore, Auckland - close to the Akoranga bus station and the Northcote shops-Just over the bridge
- Wonderful café on site.

Responsibilities include:

- Production of healthy, nutritious and suitable meals for residents and café customers
- Ensure meals are on time, correct temperature and look/taste desirable to eat.
- Ensure the food safety programme is followed in the kitchen.
- Short order cooking, cabinet food preparation, baking and function work.
- Keep a clean, organised, hygienic and functional workspace.
- Actively participate in a fun and supportive team environment.
- Participate in meal/menu/recipe planning if required.

The successful applicant will:

- Hold a professional catering qualification level 5 or higher would be advantageous.
- Experience and a demonstrated ability to maintain a high standard in preparation, storage and food handling.
- Demonstrated ability to organise a kitchen team within a busy environment.
- Knowledge and experience in menu planning and dietary and nutritional requirements is desirable.
- Experience in cooking for the elderly within a large commercial kitchen is advantageous.
- Working knowledge of health & safety requirements and food safety standards and requirements.
- Customer service focus with a positive “can do” attitude.
- Ability to clean to a high standard, follow instructions.
- Patience and resilience.
- Ability to function and contribute in a team environment.
- Professional presentation
- Ability to maintain focus while working individually.
- Strong time management skills.
- Work rostered shifts that might include some evenings and weekends.