MEN'S SHELTER COOK

Location: Men's Shelter

Position: Part-time, 28-32 hours/week; flexibility in hours may be necessary.

Salary Range: Undisclosed

Travel: Local Travel Required.

As a team member of Muskegon Rescue Mission, we implement and live out our mission of demonstrating and proclaiming God's love to the less fortunate and homeless people in West Michigan. We do this by caring for and loving the individual as Christ would.

MUSKEGON RESCUE MISSION

Are you the right person?

The Cook at Muskegon Rescue Mission's Men's Shelter will be responsible for preparing and serving nutritious meals to guests, ensuring food safety standards and contributing to the overall well-being and comfort of individuals seeking shelter and support.

You're An Organized Leader

As an organized leader, you must proficiently manage kitchen operations, oversee inventory and lead a team of staff and volunteers, ensuring a streamlined and efficient culinary process to consistently provide nourishing meals for shelter guests.

You're an Effective Communicator

Effective communication is essential for the Cook at Muskegon Rescue Mission's Men's Shelter, as they will need to collaborate with team members and volunteers, coordinate meal plans and interact compassionately with guests.

You're an Initiator

You take initiative to complete tasks. You lead by example and help whenever and wherever is needed.

You have a Compassionate Servant's Heart

You have the ability to meet our guests where they are at in life and able to listen and not judge yet provide gentle and appropriate guidance as needed.

You're Strong in Your Faith

Sharing the love of Christ is at the heart of this position. Your job is to communicate the Gospel and model Christian character. You are an active member in a local church and have a devoted quiet time with the Lord. Are you prepared to share your testimony?

Responsible For:

- Sharing your faith in Jesus Christ and praying with shelter guests, volunteers and coworkers as opportunities arise.
- Supervising and instructing team members, volunteers and guests who are helping with food preparation and service.
- Planning menus and shopping in an organized and cost efficient manner.
- Preparing lunch and dinner for guests and walk-ins.
- Assisting in preparing special meals for Mission events.
- Keeping kitchen, pantry and freezer rooms clean and well organized.
- Maintaining appropriate statistical data.
- Maintaining food storage areas in an organized and sanitary manner.
- Knowing and following the regulations regarding food service and food service safety as required by health department
- Any other tasks assigned by supervisor.

Required Knowledge and Skills:

- High school diploma or equivalent.
- Ability to read and write in English.
- Have computer skills and ability to use email.
- Maintain a valid driver's license and good driving record.