**Cook for a TGNC Housing Facility**

LGBTQ+ Friendly Cook is responsible Cooking in bulk, cafeteria style, complying with all applicable sanitation, health, and personal hygiene standards, and following established food production programs and procedures. Responsible for appropriate use of facility supplies and equipment to minimize loss and waste.  
  
**Essential Functions**

* Create menus for housing clientele
* Ordering, inventory of food
* Cooking in bulk, cafeteria style
* Follow the daily schedule as posted or assigned.
* Report any pertinent information regarding residents and facility to the supervisor throughout your shift.
* Maintain that appliances are working properly.
* Prepare, cook and serve all meals during shift.
* Clean all appliances after use.
* Dispose of garbage.
* Make sure dirty dishes and utensils are pre-washed and washed in the dishwasher.
* Store supplies, dishes, and utensils away after use.
* Follow all guidelines in accordance with the New York State Department of Health Codes.
* Store food properly.
* Thoroughly inspect the kitchen and dining room for safety measures and sanitary conditions and report any damages or problems to administration.
* Perform other related duties as required.

**Qualifications:**

* Ability to communicate and present information in small group situations.
* Employees must have a Food Protection Certificate
* One year of experience in commercial cooking
* High School Diploma.