

Cook (Part Time) :

Bridgeport Rescue Mission - Bridgeport, Connecticut

- **Responsibilities:**

- Minimum 1-3 years of experience as a cook.
- Prepare and cook food items according to recipes and quality standards.
- Adheres to all food and sanitation requirements. Safe Serve a plus.
- Excellence in hot and cold food preparation and passion for our clients and community members.
- Excellent record of working together with other cooks and working as a team player.
- Must be able to cook a variety of foods for large groups.
- Clean all kitchen parts when required.

- **Qualifications:**

- Demonstrates a passion for cleanliness.
- Strong communication skills and willingness to work as part of a team.
- Ability to deliver information in a clear and respectable manner to fellow team members, customers, and vendors.
- Ability to follow directions and procedures, effective time management and organization skills.
- Passion for the vision and mission of the Bridgeport Rescue Mission
- Strong work ethic and ability to work in a fast-paced environment with a sense of urgency.
- Understanding of and compliance with Bridgeport Rescue Mission quality goals
- Physical Requirements / Working Conditions
- Must be able to lift 50 pounds.
- In an 8-hour workday: standing / walking 6-8 hours. In a 4-hour workday: standing /walking 2-4.
- Hand use: single grasping, fine manipulation, pushing and pulling.
- Ability to work in wet and dry conditions.
- Ability to work a flexible schedule including nights, weekends, and holidays as needed.
- Ability to use tools and equipment, including knives, box cutters, electric pallet jacks, and other heavy machinery.
- May require use of ladders.

Please forward resume directly to humanresources@brmct.org

