

# Wellness for All and Respect for the Earth

it's why we're in business



**COMMUNITY**  
**natural foods**  
nourishing our community since 1977

## Now Hiring – Cook

We are looking for a Full-time Cook to work with our team in our Northeast Commissary.

### **Primary Functions Include:**

- Check products for quality and identify damaged or expired ingredients. Evaluate quality of food ingredients and prepared foods.
- Set up workstations with all needed ingredients and cooking equipment.
- Prepare ingredients to use in cooking (chopping and peeling vegetables, cutting meat etc.).
- Cook food in various and appropriate equipment.
- Set stove, grill and ovens to appropriate temperatures and adjust as necessary.
- Keep a sanitized and orderly environment in the kitchen
- Ensure all food and other items are stored properly
- Check quality of ingredients
- Monitor stock and place orders when there are shortages
- Evaluate the quality of the raw materials to ensure that standards and specifications are met.
- Check equipment to ensure that it meets health and safety regulations and perform maintenance or cleaning, as necessary.
- Maintain production or processing equipment.
- Adapt the quantity of ingredients to match the amount of items to be prepared and cooked.
- Determine food production methods.
- Operate slicing and wrapping machines.
- Maintain inventory and production records

**Select Qualifications Include:**

- Professional cooking training preferred
- 2-4 years of experience preferred
- Broad industry knowledge
- Strong communication skills
- Certified Food Safety certification
- Knowledge of product quality standards
- Knowledge of product handling best practices
- Positive attitude
- High personal ethics and integrity
- Ability to work well under pressure
- Dependability

If this sounds like a fit, we'd love to hear from you! Please submit your cover letter and resume to [resumes@mycnf.com](mailto:resumes@mycnf.com)