

Kitchen Manager/Head Chef

Wildwood Lifestyle Center is looking for a Kitchen Manager and Head Chef to serve at the Diet Kitchen.

General Requirements

- Member of the Seventh-Day Adventist Church, in good and regular standing.
- Has an understanding of the medical missionary work and desires to advance that work through their time, talents, and example.
- Agrees to live by God's principles in all areas of the Christian life (health, dress, entertainment, etc.) as taught in the Principle classes at the Wildwood Institute.
- Agrees to support the mission of the institution and to abide by its policies and guidelines as stipulated in the Institution's Policy Handbook.

Education & Qualifications:

- Completion of a Health educator course
- Understanding of God's principles of nutrition and cooking given to us in the Bible, Ministry of Healing, Counsels on Diets and Foods and other inspired counsels.

Skills/Experience:

- Speaks, reads, and writes English fluently
- Ability in dividing responsibilities and monitoring progress
- Must be friendly, polite, and a team player
- Reliable, dependable, neat, clean, and well groomed
- One to three years experience in plant-based cooking.
- Must be well versed in kitchen work, even if not professionally
- Computer literate

Job Responsibilities:

- Train and manage all kitchen personnel and supervise as well as coordinate all related culinary activities.
- Plans menus in collaboration with the Nutritionist
- Monitor food quality; ensure cleanliness of all facilities to meet food safety and sanitation guidelines.
- Maintain a fully-stocked kitchen inventory

Physical Demands:

- Able to walk, bend, stoop constantly which is required throughout the shift