

**From:** Amber McGlynn <Amber@whisperingwinds.info>  
**Sent:** Monday, April 24, 2023 3:00 PM  
**To:** Hilary McDonald <hmcDonald@cocc.edu>  
**Subject:** RE: a little information about us hoping you can share

Good afternoon Hillary! This is Chef Amber following up with you in regards to our conversation earlier today. Thank you for taking the time to share this information with your students, I hope it helps recruit passionate individuals. Here is a little more information about what we do as culinarians at Whispering winds retirement. (this is a revised post) please help me find passionate individuals who love to be creative!

thank you for all you help!

## Cooks Wanted (all levels)

### Whispering Winds Resort Retirement Living, Bend OR

My name is Amber and I am the Executive Chef at Whispering Winds Resort Retirement Living. I am personally recruiting cooks (all levels) to join my culinary team in preparing a variety of exquisite breakfast, lunch and dinner items from our ever changing menu (see sample menu below). All you need is a passion for cooking and a desire to future your culinary skills.

We are not the stereotypical retirement center kitchen! I encourage creativity and provide you with the opportunity for advancement.

We offer a comprehensive benefit package. Starting wage is \$19/hr

Chef Amber (949) 554-8007

please see a list below of some of our culinary creations.

breakfast items:

- beef machaca sopes (sope shell stuffed with salsa braised beef, black beans, cotija cheese, pico de gallo and guacamole)
- red velvet waffles with a cream cheese glaze
- coconut cream stuffed french toast topped with pineapple compote and macadamia nuts



-avocado toast (multi grain bread topped with smashed avocado, grape tomatoes, arugula, truffle oil, feta cheese, balsamic reduction and a poached egg)

lunch items:

-Korean short rib tacos with cucumber, kim chi, and gochujang aioli

-cedar plank salmon salad (mixed greens, toasted almonds, orange sections, fried shallots, goat cheese, citrus vinaigrette)

-poke salad (mixed greens, crab, shrimp, edamame, cucumber salad, fried onions, mango, macadamia nuts, green onion, cilantro, avocado, ponzu dressing)

-chicken Tinga (chipotle and tomato braised chicken thigh atop shredded lettuce, tostada shell, sour cream and cotija cheese)



dinner items:

-flank steak roulade (stuffed with feta cheese, roasted red peppers, pine nuts, spinach), merlot demi glace, scallop potatoes, vegetable medley

-citrus glazed salmon, tomato caper relish, leek and parsley potato puree, heirloom baby carrots

-hoisin glazed duck breast, coconut sweet potato puree, five spice cherry gastrique, pickled ramps

-pork souvlaki (greek marinated grilled pork skewer), tzatziki, lemon saffron rice, Heri covets



