



*Do you love kids? Do you love cooking from scratch? Do you love to be creative in the kitchen?
If you answered yes to any of these questions, then a job at Embark Behavioral Health may be perfect for you!*

Embark Behavioral Health Bend is seeking a full-time **Cook**. Our cooks prepare high quality, from scratch, nutritious food for our students and staff members who work with them. We accommodate dietary restrictions such as vegetarian, dairy free, gluten free, etc. The EBH Bend kitchen is more comparable to a homestyle kitchen vs a commercial kitchen and the cook will often work independently while on shift.

***\$1000 sign-on bonus!** (\$500 at 90 days of employment, \$500 after 6 months)

***\$19.25-\$22/hour**, depending on experience

***Schedule: Monday-Friday**

- Mon, Tues, Fri 6am-2pm
- Wed, Thurs 6:30am-12pm & 3:30-6pm
- 40 hours/week
- Primarily responsible for breakfast and grab & go style lunches; split shifts will include dinner
- Schedule will change November-January as Food Service Manager will be out on leave and cook schedule will need to adjust to accommodate necessary coverage but will remain 40 hours/week, 5 days/week.

Responsibilities:

- Preparation and serving of nutritious, homemade meals and snacks for up to 30 people, accounting for a variety of dietary needs at each meal
- Keeping all areas of the kitchen and dining hall clean and sanitized, responsible for doing dishes for all assigned meals
- Ensure that all food preparation, storage and cleaning practices follow health department regulations
- Develop and maintain positive, healthy relationships with students and staff

All applicants must meet the following:

- 21+ years of age, ability to pass pre-employment background check and drug screen, current driver's license, high school degree or equivalent

Qualifications:

- Current Oregon Food Handlers certification
- Maintain current First Aid and CPR certification
- Experience preparing and cooking high quality, healthy food and accommodating various dietary needs
- Working knowledge of kitchen equipment and nutritional standards
- Ability to effectively communicate, build healthy relationships and hold appropriate boundaries
- Strong communication, organizational and time management skills
- Positive attitude, flexibility and ability to both work independently and be a team player
- Timeliness, organization, and reliability

Benefits:

- Comprehensive benefits including medical, dental, vision and company matched 401k
- PTO plus time and a half pay on company recognized holidays

Please contact Human Resources Manager Stacie Fox at stacie.fox@embarkbh.com or 541-668-7038 if interested.