

Mirabella Chef/Cook

Mirabella is a vibrant and modern retirement community located in Seattle's trendy South Lake Union area. We have an opening for an experienced Chef/Cook to work with our award winning Executive Chef.

Knowledge and responsibilities:

- Must be able to prepare sauces, soups and gravies from scratch
- Must have experience in roasting, sautéing and braising techniques
- Have experience producing menu items pertaining to diets, trayline needs, and special events
- Be knowledgeable and enthusiastic about menu items
- Be a supportive team player and assist other cooks, as needed
- Have a strong work ethic and be committed to high quality service
- Maintain a clean, organized and efficient kitchen
- Communicate well and be supportive of team members

Requires three years' experience working in a high production kitchen with quality standards in preparation and presentation. Classical training is a plus. Requires a valid Washington State Food Handlers permit.

Mirabella offers a beautiful work environment, competitive wages, an employer-matched retirement and pension plan, medical, vision and dental insurance, subsidized ORCA pass and wellness options that include a fitness center and pool.

We invite you to apply for this position online at:

<http://www.prsemployment.com/CustomEmployment.asp>

or receive a hard copy of our application through our front desk at:

116 Fairview Ave N
Seattle, WA 98109