

Meriwether Godsey is looking for Full-time & Part-time **Cooks**, responsible for the preparation, cooking, and presentation for daily meals and special events at Sweet Briar College.

What you will do:

- Ensure quality and timeliness of food production, using batch-cooking methods to maintain quality and freshness of the product.
- Use traditional, made from scratch preparation methods and keep accurate production logs.
- Work collaboratively alongside other production staff to incorporate key ingredients/products into recipe and menu offerings on a daily basis
- Participate in transporting, setting up, garnishing, maintaining, and breaking down of food and supplies at assigned stations.
- Assist in maintaining quality and performing tasks quickly and efficiently
- Adhere to food safety, sanitation standards, and all HACCP recordings

What you need:

- Culinary Degree or a minimum of 3 years culinary experience preferred
- Experience with high volume foodservice operations, preferably school environments.
- High levels of professionalism and strong leadership skills
- Excellent communication and good organizational skills
- Flexibility; ability to switch between locations and job duties
- Growing knowledge of sustainable practices.
- ServSafe® Food Protection Manager Certification preferred
- Reliable Transportation

What you will get:

- Competitive Pay, Meals Provided, Uniforms, Benefits such as Health, Vision, Dental, and more!

Apply at: merig.com/careers/

We are equal opportunity employer, dedicated to a policy of non-discrimination in employment in any basis including race, color, age, sex, religion, disability, genetic makeup, national or ethnic origin, sexual orientation, gender identity, immigration status or veteran status and all other statuses protected by federal, state, and local law.