

## Healthy Lifestyle Line Cook/Team Member – Tatamy, PA

If you are looking for an opportunity that provides a sense of purpose, blending your work and lifestyle, while providing diverse engaging activities daily, this may be for you.

Kellyn Foundation, a Lehigh Valley based 501(c)3 non-profit is looking for a Healthy Lifestyle Line Cook to join our team, [www.kellyn.org](http://www.kellyn.org).

The Healthy Lifestyle Line Cook will primarily focus on the below listed kitchen duties but, as time permits, will also engage with other aspects of our Healthy Neighborhood Immersion Strategy

### Responsibilities:

- Measure and assemble ingredients for menu items
- Collaborate with the Executive Chef and Cooks to prepare meals
- Maintain accurate food inventories
- Properly store food items at appropriate temperatures
- Rotate stock items as per established procedures
- Restock kitchen for subsequent shifts
- Ensure that the food prep area and kitchen are cleaned and sanitized at the end of your shift

### Requirements:

- High school diploma/GED required
- Able to read and follow standardized recipes
- Strong knowledge of proper food handling procedures
- Able to work as part of a team in a busy kitchen atmosphere
- Able to lift and maneuver 50 pounds of product
- Willing to work longer than eight-hour shifts.

### Preferred:

- Experience as a line cook in “back of the house” restaurant or academic educational training
- ServSafe Certification

### Compensation:

- Wages – Starting at \$14 per hour, based on experience
- Estimated 40 hours per week
- Health Insurance, Dental, Vision, Prescription
- Paid vacation and personal time with yearly increases
- Paid Holiday time off
- Very Limited Weekend Daytime Work

Please send an email to [info@kellyn.org](mailto:info@kellyn.org) with an attached résumé and a short description of why this job is a good fit for you. Applications will be considered on a rolling basis.