

Full-time Chef (5-7 Years Experience)

Location: Mandeville, LA

Position Summary:

The Chef at Lynnwood Place Residential Assisted Living is responsible for preparing nutritious, well-balanced meals for our residents in a warm, home-style environment. Reporting directly to the Director, this role oversees daily meal preparation for breakfast, lunch, and dinner in accordance with approved menus, dietary guidelines, and individual resident nutritional needs. The Chef plays an important role in resident engagement, creating positive mealtime experiences while maintaining high standards of food safety, cleanliness, and organization. This position requires someone who is skilled in cooking for groups, organized in kitchen operations, and personable with seniors. The ideal candidate values hospitality, consistency, and collaboration and understands the importance of food in daily quality of life.

Key Responsibilities:

Meal Preparation and Service

- Prepare and serve breakfast, lunch, and dinner for residents according to approved menus and dietary plans.
- Follow nutritional guidelines and accommodate specialty diets as required by resident care plans.
- Cook for larger groups while maintaining consistency, quality, and presentation.
- Assist with light catering for special events, holidays, and family gatherings within the home.

Food Safety and Kitchen Operations

- Ensure compliance with all food safety, sanitation, food preparation, and food storage standards.
- Maintain a clean, organized, and safe kitchen environment at all times.
- Properly label, store, and rotate food inventory to minimize waste and ensure freshness.
- Participate in kitchen and food inventory management and communicate needs to the Director.

Resident Interaction and Engagement

- Build positive relationships with residents through friendly, respectful interaction during meals.
- Encourage appropriate hands-on participation with small kitchen or food-related tasks when safe and suitable.
- Create a welcoming and enjoyable dining atmosphere that supports resident dignity and independence.

Collaboration and Reporting

- Work closely with the Director and caregiving team to align meals with resident care needs.
- Report inventory levels, supply needs, and any concerns related to food service or resident nutrition.
- Support special events and activities as part of the broader household team.

Qualifications:**Education and Experience**

- Proven experience in food preparation and cooking for groups required.
- Experience with food safety, food handling, and food storage required.
- Prior experience in senior living, healthcare, hospitality, or institutional cooking preferred.

Skills and Attributes

- Strong organizational and time management skills.
- Knowledge of balanced nutrition and dietary considerations.
- Personable, patient, and comfortable working with elderly residents.
- Ability to work independently while collaborating with a small team.
- Reliable, flexible, and committed to maintaining a high standard of care and service.

Physical Requirements

- Ability to stand for extended periods and perform routine kitchen duties.
- Ability to lift and carry kitchen supplies and food items as needed (up to 20 pounds).
- Flexibility to work weekends, some holidays, and special events as required.

What We Offer:

- A supportive and loving work environment that values each team member's contributions.
- Competitive pay based on experience.
- Opportunities for professional growth and development: grow with our company and experience job development and financial incentives.
- A meaningful role contributing directly to residents' comfort, health, and daily enjoyment.