



# Farmer's Market Head Cook

Looking for a Head Cook for the 2019 Summer Market season (May to October)  
Friday and Saturday availability, must have your own vehicle.

**e-mail: [orders@finnsranch.com](mailto:orders@finnsranch.com)**

## General Responsibilities

- Check freshness of food and ingredients
- Supervise and coordinate activities of food preparation
- Develop recipes and determine how to present the food
- Ensure uniform serving sizes and quality of meals
- Inspect supplies, equipment, and work areas for cleanliness and functionality
- Supervise cook
- Order and maintain inventory of food and supplies
- Monitor sanitation practices and follow kitchen safety standards
- Primarily responsible for cooking and preparing the food that will be served at the market.
- Must have food sanitation license

## Requirements

- Proven experience as cook
- Experience in using cutting tools, cookware and bakeware
- Knowledge of various cooking procedures and methods (grilling, baking, boiling etc.)
- Ability to follow all sanitation procedures
- Ability to work in a team
- Very good communication skills
- Excellent physical condition and stamina

**Hours:** 20 to 30 h

**Availability:** Friday and Saturday

**Compensation:** \$15.00 to \$18.00/hour

