



JOB TITLE: Cook

LOCATION: Boulder, CO

COMPANY DESCRIPTION:

AIM House helps young people foster personal responsibility and fulfillment as they transition into adulthood. Our structured living environment and individualized programs are designed for the young adult who is transitioning from residential treatment centers, drug and alcohol rehabilitation centers, wilderness programs, and therapeutic boarding schools. We strive to help each participant build a foundation for independent living by providing thorough, personalized guidance in life skills, recovery and healing, and vocational and academic goals.

The right candidate for this job is interested in working in a therapeutic environment, as well as helping to teach our participants cooking skills through our internship program. This collaborative role requires strong communication skills and the ability to constructively problem-solve.

JOB DESCRIPTION

A Cook at the AIM House program

- Reports to Director of Operations, plus assigned Supervisor
- Assists in preparing and cooking for participants and staff in therapeutic milieu
- Contributes to creating weekly menu
- Teaches participants cooking skills through our internship program
- Upholds the mission and general expectations of the program at large

Duties

- Preparation of 3 meals/day for 25-40 people
- Assistance with washing all kitchen dishes
- Receiving orders and storing inventory
- Restocking communal food as needed
- Making store runs as needed
- Assisting in instruction of culinary interns
- Contributing to creation of weekly menu

QUALIFICATIONS

- Minimum of 1-year professional cooking experience **required**
- Preference given to those with formal culinary training
- ServSafe certified
- Savvy about seasonality, quality and sustainability of ingredients
- Knowledgeable about whole foods-based nutrition and ability to cook from scratch
- Comfortable cooking without reliance on recipes
- Must be able to lift 50 pounds
- Must be able to pass a background check
- Must have a valid driver's license and clean motor driving history

ADDITIONAL INFORMATION

- Reasonable hours – no evenings
- Free meals while on shift
- Creative license
- More flexibility and ease than then a typical restaurant position

COMPENSATION & BENEFITS

- DOE
- Full-time, hourly position
- Health insurance, life insurance, dental insurance offered after eligibility period

AIM House LLC provides equal employment opportunities (EEO) to all employees and applicants for employment without regard to race, color, religion, gender, sexual orientation, gender identity or expression, national origin, age, disability, genetic information, marital status, amnesty, or status as a covered veteran in accordance with applicable federal, state and local laws. AIM House LLC complies with applicable state and local laws governing non-discrimination in employment in every location in which the company has facilities. This policy applies to all terms and conditions of employment, including, but not limited to, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation, and training.



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