

Kitchen Manager

Are you passionate about homemade food, people or all things in the kitchen and eager to make a difference in the lives of others? Join our team at StoneyBrook Suites Assisted Living Brookings, where you can utilize your cooking skills and passion for food to provide our residents with delicious home-cooked meals as our Cook and Kitchen Manager.

Job Summary:

Lead the daily operations of the kitchen by preparing quality meals, managing food service, and supporting our residents and team. Providing our residents with a positive, enjoyable dining experience in a clean, organized, well-run, established environment.

Your responsibilities:

- Prepare, cook, and bake meals for residents.
- Oversee plating and presentation to ensure quality and consistency.
- Maintain kitchen cleanliness, overall efficiency and organization of a quality kitchen.
- Plan menus following Registered dietician guidelines and manage food ordering and inventory of food /supplies.
- Train, communicate effectively and supervise kitchen staff in food preparation, kitchen procedures and directives.
- Provide support for kitchen/dietary-related questions and resident needs.
- Provide for special dietary requirements as directed by Nursing or Administration.
- Maintain, provide and participate in staff Inservice training and continuing education opportunities.
- Support employee wellness and retention.
- Receive and deal effectively with requests, complaints or concerns from residents, families, and guests.
- Create strong partnerships within the building, departments, and Administration team.

What we are searching for:

- Experience in food preparation and cooking.
- Strong customer service and effective communication skills with a multi-disciplinary team.
- Creativity, passion for food, ability to lead, communicate and inspire staff / residents.
- Ability to lead, train, and manage kitchen staff under the direction of our Administrator.
- Ability to obtain SERV Safe Certification (paid training provided) if not certified.
- A compassionate, patient, energetic, reliable, organized and self-motivated candidate.

Your schedule:

Full-time, Monday–Friday, 6:00 am – 2:00 pm with flexibility to adapt as needed to train new staff.

This position does include evenings/weekend coverage as needed and two scheduled holidays per year.

Our compensation and benefits:

We offer competitive hourly compensation, benefits package, a supportive leadership team, and the opportunity to be part of a well-established community focused on quality and care for our senior population.

- 401(k) matching
- Health insurance
- Paid time off
- Referral program
- Tuition assistance in healthcare related fields of study
- Free daily meals
- Paid Medication Administration Certification
- Employee referral bonuses
- Employee Assistance Programs (Avera EAP)