



Building An Immigrant Workforce Utopia

Cook Position

Quincy Asian Resources Inc (QARI), is a non profit immigrant social service organization based in Massachusetts, New York City, and Rhode Island. QARI has been serving Asian and immigrant communities since 2001 through our signature workforce enterprise programs with integrated social services. During the pandemic, QARI has been working tirelessly, in collaboration with cities and organizations to help as many people as we can through this challenging time.

Wutabon, a subsidiary of QARI, means immigrant utopia. QARI and Wutabon partner with world renowned employers to help support immigrant workforces' personal and professional growth through various employment pathways and wrap-around social services for immigrant employees and their families. We together build the Wutabon for our immigrant workforce.

FLSA Status: Non-Exempt

Hours/Week Category: Full Time or Part Time

Reports To: Operations Manager

Location: Plymouth, MA

Hourly Rate: \$18.00 - \$25.00 per hour

Are you interested in a new opportunity where you can work with the best patient centered team, make a difference in your community, and delight hundreds of people every day? Apply to be a Cook today. This position is based on-site in a hospital setting in Plymouth, MA. We offer competitive compensation, benefits, a great company culture, and opportunities for growth.

Responsibilities:

- Work according to daily production sheets and prepare food supplies and equipment required.
- Following or modifying recipes on file, uses a variety of methods including broiling, boiling, grilling, baking, and frying to prepare food items.
- As necessary, prepare food items in advance to meet the production schedule.
- Always produce a good quality product, utilize creativity and know-how in producing food items that are aesthetically pleasing and taste appealing.
- Perform light cleaning duties including work area, equipment or special areas assigned.
- Required to follow proper sanitation procedures in performing assigned duties.
- Always keep waste and over production to a minimum and assists in determining the use of excess cooked food.
- Assist with Receiving Deliveries.
- Monitor food stock levels, rotate labels and date all food products.



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Experience/Knowledge/skills Required

- Must have demonstrated knowledge of basic cooking techniques in preparation of sauces, gravies and recipe conversions usually acquired through 1-2 years of experience in quantity cooking. General knowledge of special diets required.
- High School Diploma or equivalent and additional training in quantity cooking preferred.
- Must be Servsafe certified within 1 year of start date.

Physical/Environmental Requirements

This job requires frequent bending, carrying, pulling, pushing, reaching, standing, stooping, walking and lifting over 10 lbs. There will be occasional need for climbing stairs, lifting in excess of 50 – 100 lbs and sitting. Constant use of hearing, sight and speech. Frequent use of smell and touch. Frequent keyboard and telephone use. Constant concentration and problem solving.

Orientation Period

Number of Weeks: 2 Weeks

Supervisory Responsibility

This position supervises: N/A