



PROFESSIONAL COOK

Job Description

JOB TITLE: Professional Cook

POSITION TYPE: Full-time or Part-time

DAYS & HOURS: Flexible

NATURE AND SCOPE OF JOB:

DarusSalam Seminary is seeking an energetic and dedicated individual to serve as a full-time or part-time professional cook to prepare meals for students of knowledge.

QUALIFICATION AND EXPERIENCE:

- Past industry experience
- High school diploma or equivalent
- Prior experience in food preparation
- Ability to use slicers, mixers, grinders, etc.
- Ability to cook a variety of cuisines

JOB DESCRIPTION AND RESPONSIBILITIES:

The job description and responsibilities of the Professional Cook include, but are not limited to the following:

- Create a weekly/monthly menu
- Cook different types of cuisines
- Ensure ingredients and final products are fresh
- Purchase ingredients
- Occasionally serve food
- Maintain a clean and safe work area, including handling utensils, equipment and dishes
- Handle and store ingredients and food
- Maintain food safety and sanitation standards.

Submit your resume and three professional references to:

office@darussalamfoundation.org

DarusSalam Seminary

21W525 North Avenue, Lombard, Illinois 60148 • 630.360.2373 • masjidds.org

Brothers: Office@masjidDS.org • **Sisters:** WomenAdmin@masjidDS.org



DarusSalam Seminary

21W525 North Avenue, Lombard, Illinois 60148 • 630.360.2373 • masjidds.org

Brothers: Office@masjidDS.org • **Sisters:** WomenAdmin@masjidDS.org