

NOW HIRING FOR A CHATEAU TEAM MEMBER – LEAD COOK

Position Culinary Team Member – Lead Cook	Location Chateau at Bothell Landing
Shifts Open TBD	Compensation \$20 base+ DOE, Hiring Bonus

Mission Statement: To work with each resident to create a unique retirement lifestyle that enables them to live happier, healthier, longer lives on their own terms.

Requirements To Apply: Must have 3+ years scratch cooking in a higher end restaurant style setting. Catering or banquet experience a plus.

The cook is responsible for the preparation and plating up of quality food and for the daily upkeep and cleaning of the kitchen and preparation areas.

Requirements before Hiring: Obtain a Food Handlers Permit, Pass a DSHS Background Check, Complete all necessary pre-employment requirements.

Benefits:

- Competitive Pay
- Medical/Dental/Vision Insurance Options
- Flexible Health Spending Plan Option
- Colonial Life Insurances Option
- Free 40k Life Insurance Policy for FT Employees
- 50% Employer Match 401k (up to 3%)
- 6 Paid Holidays
- Generous Paid Sick Leave
- Generous Paid Vacation Leave
- Discounted Employee Meals
- Employee Referral Bonuses
- ORCA Card Reimbursement
- Movie/Popcorn Tickets for your Birthday
- Meal of Fortune
- Tuition Assistance
- Bridge Program (HCA to CNA)
- Wellness Program
- Verizon Cell Phone Corporate Discount
- Engagement Awards
- Years of Service Awards
- CNA/HCA/LPN/RN Annual License Reimbursement



For details on how to become a Chateau Team Member, visit our website at www.chateaurretirement.com, email us your resume at careers@chateau-retirement.com, drop by our front desk to request an application or call 425-485-1155 and ask for Human Resources.

Chateau Retirement Communities is an equal opportunity employer.