



Legacy is seeking a full-time Cook for our 180-unit market rate and Section 8 property in Grand Rapids, Michigan. This position is responsible for ensuring ingredients and final products are fresh, following recipes, including measuring, weighing, and mixing ingredients, and baking, grilling, steaming, and boiling various ingredients such as meats, vegetables, fish, poultry, and other foods. The Cook will need to ensure a clean working environment and follow direction from the Head Chef and Supervisor. Teamwork with the ability to work within other departments and with other staff is necessary to be successful.

**Requirements:**

- High school diploma (or equivalent) or technical school / training
- Two years of fine dining experience and / or training; or equivalent combination of education and experience preferred
- Customer service focused with the ability to work cooperatively with other team members
- Effective communication skills – both written and verbal
- Ability to prioritize and handle multiple tasks
- Evening, weekend, and holiday availability may be required
- Must have a punctual and dependable work ethic
- Valid driver's license and reliable transportation required

**Qualified candidates should email your resume to: [recruiting@legacypmc.com](mailto:recruiting@legacypmc.com)**

*An Equal Opportunity Employer, our employees are our most valuable asset and Legacy is committed to fostering, cultivating and preserving a culture of diversity and inclusion. The collective sum of individual differences, life experiences, knowledge, inventiveness, innovation, self-expression, unique capabilities, and talent that our employees invest in their work represents a significant part of not only our culture, but our reputation and Legacy's achievement as well.*