



The Secret Ingredient

Therapeutic chef/kitchen manager wanted to work in private commercial kitchen in Bothell

Work with a small team in a supportive and non-competitive environment. Make a meaningful difference in people's lives every day.

The Secret Ingredient (<http://www.secretingredientmeals.com/>) is a personal chef service that supports people with special diets and food sensitivities. We specialize in therapeutic cooking for clients with various health conditions on special diets including gluten-free, dairy-free, sugar-free, candida, low FODMAP, paleo, GAPS and many others. We are the premiere therapeutic chef service in the greater Seattle area, serving Seattle, Everett and the Eastside.

Our mission is to help our clients heal and lead healthier lives through a better diet. We accomplish this by honoring our clients' specific food restrictions and providing them with delicious food.

The job includes cooking for both personal chef clients and our meal delivery service. We are looking for a chef who loves to cook and has some experience with cooking for special dietary needs as well as high volume cooking. Additional duties include monitoring the calendar, ordering and purchasing groceries and packaging in a timely manner, working with Excel to calculate order quantities, creating shopping lists, filling in if people are out and resolving staffing issues.

We are looking to start a new chef part or full time (approximately 30-40 hours per week). Must be available at least one weekend day to cook for the meal delivery service.

About the job:

- Get a wide variety of experience from cooking weekly meals for individual clients to bulk cooking for a gluten and dairy free meals delivery service.
- You will cook independently in our private and secure commercial kitchen, preparing bulk meals for the week. The kitchen is located in downtown Bothell with easy access and parking. It is a private space with no public access. The kitchen is air conditioned, clean and bright and provides a very pleasant work environment.
- You will be asked to shop for clients which is included in total work hours. We usually shop at Whole Foods or QFC, which is approximately 10-15 minutes away by car.
- You will deliver food (contactless) for nearby clients when necessary. We have a delivery driver who goes to outlying areas.
- All recipes and information will be provided.
- You will be hired as an employee.

Requirements:

- Valid driver's license and transportation. You must be willing to commute to Bothell to cook at the commercial kitchen and deliver to clients nearby.
- Shopping for clients and the meal delivery service on a daily basis.
- Current food handler's card.
- Solid cooking fundamentals. Experience with gluten-free and other specialized cooking is highly desirable.
- A love of cooking. An open mind and a willingness to learn. A sense of taste.
- Flexibility and reliability. We are a growing business and that means sometimes schedules change unexpectedly. However, preparing and delivering food before dinner time is a must.
- Excellent communication skills.
- A professional attitude towards the job.
- Attention to detail is vital to succeeding in this position. Every client has very specific requirements that must be followed carefully. We also have systems for keeping track of grocery receipts for each client.
- Ability to follow recipes quickly and accurately.
- Ability to multi-task and prepare several recipes in parallel.
- Independence and good problem-solving skills.
- Must be able to accurately keep track of hours and receipts and upload to Onedrive.
- Must be able to lift 40 pounds and walk up two flights of stairs.

Compensation:

We are paying \$23 +/-hour, depending on experience.

Please reply with a resume listing all pertinent experience and references to Ella Elman at info@secretingredientmeals.com as well as a cover letter explaining your interest in the position.

The Secret Ingredient is proud to be an equal opportunity workplace and is an affirmative action employer. Stay at home parents who have been out of the workforce are encouraged to apply.