



**The Montclair Inn**  
Affordable, independent senior living in Montclair, NJ

**As the Head Chef, you will:**

- Create meals that meet a broad range of dietary needs which may include vegetarian, low-sodium, and low-sugar, etc.
- Develop and maintain the culinary budget for the department.
- Manage the menu planning, supply ordering, kitchen maintenance, and sanitation standards.
- Manage nutritional needs of older adults creating meals that are healthy and delicious!

**Exciting Perks of Working as the Head Chef at The Montclair Inn:**

- Ability to create your own menus and incorporate new recipes.
- Develop relationships with older adults and guide them with nutritional options
- Ability to apply your culinary knowledge with the residents and staff.

**Qualifications**

*We would love to meet you if:*

- You care about serving older adults and guiding them on their nutritional journey.
- You have a current ServSafe Manager's certificate or ability to obtain within 30 days of employment.
- You have written and oral English communication skills.
- You meet, have or are eligible to obtain all applicable state requirements and certifications.

**Bonus Points if:**

- You have computer proficiency with Microsoft Office as well as the ability to learn new applications.
- You have one to three years' hospitality and supervisory experience.
- You possess a valid driver's license and access to a vehicle for business use.
- You have experience interacting with older adults.

**Pay Range: \$18-\$21/hour, based on experience. Generous PTO package**

**To apply, please send your resume to Joy Kay, Executive Director, [montclairinn@gmail.com](mailto:montclairinn@gmail.com) or 27 Hillside Avenue, Montclair NJ.**