

Come Cook With Us!

DETENTION CENTER COOK

32 HOURS/WEEK • OVERTIME AVAILABLE • TYPICAL SHIFT 9:30 AM-6:00 PM

Looking for a kitchen job that is a little different?

Franklin County is looking for a dependable Cook to join the Detention Center kitchen team. This is not a huge restaurant line or a hectic dining room. You will generally be preparing and serving meals for about 15-35 inmates per meal in a calm, clean, air-conditioned kitchen, with your main focus on dinner service.

Our kitchen team is small - just three people - so everyone pitches in. One day you may be cooking dinner and baking; the next you may be prepping for tomorrow, checking inventory, mopping the floor, or helping develop a recipe. If you like variety, can work independently, and take pride in good food and a clean kitchen, this could be a great fit.

What the job looks like

- Prepare, cook, portion, and serve meals, mainly for dinner service.
- Scale recipes up or down depending on the number of meals needed.
- Bake and prepare a variety of menu items, and complete food prep for the following day.
- Prepare authorized special diets accurately, including medical, allergy-related, therapeutic, and religious diets.
- Work independently when needed while staying organized and on schedule.
- Help with inventory, receiving, stock rotation, and ordering supplies.
- Bring ideas to the table - there is an opportunity to have input on menu items and recipe development.
- Share the everyday kitchen work. With only three people on the team, everyone cooks, cleans, sanitizes, washes dishes, sweeps, and mops.

The schedule

Mainly 9:30 AM-6:00 PM • Every 3rd Weekend: 5:00 AM-1:30 PM • Vacation Coverage

The regular schedule is approximately 32 hours per week, with overtime opportunities available. Typical hours are 9:30 AM-6:00 PM, with every third weekend generally scheduled 5:00 AM-1:30 PM. Some flexibility is needed for vacation coverage and operational needs. Because the Detention Center operates around the clock, this is an essential position and may occasionally require schedule changes or reporting during County closings or emergencies.

DETENTION CENTER COOK

A small team. A steady kitchen. Work that matters every day.

What we are looking for

- Basic food-safety knowledge and good sanitation habits.
- Comfort following recipes, adjusting quantities, portioning food, and keeping meal service consistent.
- Basic baking skills and the ability to handle next-day food preparation.
- The ability to work alone when needed and reliably complete assigned responsibilities.
- A team-first attitude and willingness to do whatever needs to be done in a small kitchen operation.
- Dependability, good judgment, professionalism, and the ability to follow security procedures in a correctional setting.

Experience & training

A high school diploma or equivalent is preferred. Commercial, institutional, correctional, health-care, school, or other food-service experience is helpful, but an equivalent combination of education, training, and experience may be considered. Food-safety training appropriate to the job is required; ServSafe or another recognized food-protection credential is preferred when applicable.

You will receive County and Detention Center orientation and must complete required safety, sanitation, security, emergency, and job-related training. Because this job is inside a secure correctional facility, successful background screening and applicable pre-employment requirements are required.

A few things to know about the setting

This is a civilian food-service position in a secure Detention Center kitchen. You will need to follow procedures for knives, tools, utensils, chemicals, equipment, and other controlled items. The work also involves the normal realities of a commercial kitchen - hot surfaces, sharp utensils, cleaning products, standing and walking for extended periods, and moving food and supplies. The position may require lifting, carrying, pushing, or pulling items up to approximately 50 pounds, with assistance or mechanical aids when appropriate.

PAY RANGE: \$18.90-\$24.96 PER HOUR, DEPENDING ON EXPERIENCE

Why this position may be a good fit

No giant meal rushes. No dining-room chaos. Just a small team focused on preparing safe, dependable meals and keeping the kitchen running well.

If you enjoy cooking and baking, like having some independence in your work, and want a position where you can contribute ideas instead of doing the exact same task every day, we would like to hear from you.

Interested? Apply!

For an employment application and additional information, visit www.franklincountymaine.gov or contact the Franklin County Human Resources Department.

For a copy of the full job description, to inquire about the position, or to apply, please visit:

www.franklincountymaine.gov/employment

Shawn O'Leary, Human Resource Director

Franklin County Commissioner's Office

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This position will remain open until a suitable candidate is selected.

Franklin County is an Equal Opportunity Employer.

FRANKLIN COUNTY GOVERNMENT

Professionalism • Accountability • Safety • Public Service