



# St. Maarten Medical Center

VACANCY: *Cook*



St. Maarten Medical Center (SMMC) is an ambitious and growing hospital organization on St. Maarten. With more than 425 FTE's, 28 Specialists and a capacity of 80 beds, we continuously strive to ensure safe, quality health care. Our primary service area of St. Maarten, Statia and Saba, represents a total population of approximately 60.000 people, constituting a multi-cultural mix with more than 100 different nationalities. In addition, we also offer health care services to the two million visitors annually. SMMC is constructing the new St. Maarten General Hospital (SMGH) to expand its services in order to accommodate the increased care demand of the people of St. Maarten, its visitors and neighboring islands. The new hospital is planned to be operational in 2026.

## Your Profile:

As a **COOK**, you cater to the dietary needs of our patients who may have specific medical conditions that require a special diet. Your role is vital in ensuring that all meals are nutritious, balanced and appetizing for patients, staff, and visitors. You also ensure that food is handled safely.

## What We Offer:

At SMMC, we offer you a flexible position in an open, dynamic, and professional organization. You will work in a pleasant and rewarding atmosphere with opportunities for growth and development.

## Requirements:

- A culinary certificate from a recognized training institution or equivalent;
- HACCP Certification and strong knowledge of hygienic standards;
- A minimum of three (3) years' experience working as a Cook;
- Good interpersonal and excellent communication skills;
- Friendly and a team player with a high level of reliability;
- The ability to speak and understand English is essential for processing patients' dietary information;
- Comprehension of an additional language (e.g., Dutch, Spanish, Papiamentu, French or Creole) is considered an asset.

## Tasks:

- Prepares and cooks meals that comply with dietary requirements and restrictions;
- Works with Dietician and healthcare professionals to meet patients' specific dietary needs and ensures all meals are balanced and nutritious;
- Oversees the ordering and stocking of food and supplies to ensure a consistent inventory;
- Assists in keeping the kitchen environment clean, tidy and aligned with the hospital's hygiene and infection control policies;
- Adheres to stringent food safety and sanitation protocols to maintain a healthy environment.

## Interested?

For more information, contact our Human Resource Department at + 1 (721) 543-3154 ext. 203. Your motivation letter and resume can be submitted to the HR Department via [careers@smmc.sx](mailto:careers@smmc.sx)

A copy of both should be submitted to the Labor and Social Affairs Dept. located on Soualiga Road #1, Philipsburg, St. Maarten.

**Deadline to apply is: April 20th, 2025**

Visit [www.smmc.sx](http://www.smmc.sx) for a full listing of our vacancies

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