

Summary:

Our on site cook plans menus, orders supplies within budget guidelines and prepares all of the center's snacks and meals. The cook works closely with classroom teachers to plan meals that children enjoy, but which also challenge them to become adventurous eaters. Our cook frequently visits classrooms to check in with children and encourage them to develop healthy habits. Teachers work with them to plan cooking projects in the classroom to introduce children to healthy nutritional habits.

All of our snacks and meals are served family style, which means they are set out in portions large enough to be served at the classroom tables.

Small Faces is a nut free school. Our cook works closely with families whose children have food allergies, intolerances or special food considerations to offer alternate options for those children.

Our cook works Monday through Friday, from 8:00am to 4:00pm with an assistant.

Job Description:

Position: Cook

Summary: The person selected for this position must be trained in the field of USDA nutrition and cooking standards for children. This individual must be able to meet the requirements of the licensing agency and be willing to work as part of a larger community of children, families, and teachers

Salary: \$17.25/hr - \$20.25/hr

Supervisors:

Director; Assistant Director of Programming; Program Supervisor

Qualifications:

- Current valid Food Handler Permit
- Knowledge of USDA nutrition and cooking standards for child care programs.
- On time and dependable in attendance
- Enjoys being around children and adults
- Willing to actively work against bias and towards an inclusive environment
- Friendly and able to cooperate with staff
- Be able to lift up to 50 pounds and move around the kitchen to prepare meals.
- Able to maintain a safe and healthy setting

Daily Routines:

- Prepare breakfast, lunch, and two snacks in accordance with USDA
- Advance menu planning and revision
- Communicating with parents about the weekly menu and food program
- Responsibility ordering and shopping for food/non-food items
- Tracking spending and staying within budget
- Keeping the USDA paperwork accurate, to date and on time
- Keeping a sanitary work area according to government regulations
- Sends emails related to menus and kitchen-related updates
- Discussing pertinent problems with the Director or a supervisor
- Attending annual CCFAP training
- Interacting with children regularly in the classroom and on the playground
- Coordinate with teaching staff for implementing cooking class experiences for children
- Supervising kitchen assistant
- Assisting the Administration with kitchen staff evaluation