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| Job Title: Project Nourish Cook | FLSA: Hourly (Non-exempt)- Part-time |
| Start Date: January 8th, 2018 | Hours: 1:30am-5:30pm Monday - Friday |
| Reports To: Culinary Instructor/YMS Program Manager | Wage: 15.00 hr. |
| Supervises People? No | Number of Direct Reports: 0 |

JOB SUMMARY:

The Project Nourish Cook is primarily responsible for preparing nutritious suppers to at risk youth through the Child and Adult Care Food Program (CACFP, a USDA nutrition assistance program), in addition to providing production assistance with our Hunger Relief Meals (HRM's) served/delivered to our Community Partners such as but not limited to Heaven's Window, Child Adult Care Food Program (CACFP), Crisis House, etc. The Project Nourish Cook is responsible for full Menu/meal production while ensuring quality and consistency
 The Project Nourish Cook must maintain excellent attendance and be available to work events as scheduled per business need.

ESSENTIAL DUTIES and RESPONSIBILITIES

- ❖ Responsible for meal production & packaging.
- ❖ Produce daily transport logs and coordinate delivery confirmations for each customer
- ❖ Responsible for coordinating and readying meals for deliver.
- ❖ Review deliveries with Youth Program Driver
- ❖ Ensure quality of meals is maintained during the production and delivery cycles.
- ❖ Responsible for providing high quality, fresh food products in a timely manner for delivery to guests.
- ❖ Prepares hot and cold foods following company recipes and portioning requirements.
- ❖ Cleans and maintains all kitchen equipment and kitchen areas used during production.
- ❖ Participates as a team player with specific responsibilities as related to preparation, excellent service and delivery of product.
- ❖ Responsible for reporting any maintenance required for kitchen equipment.
- ❖ Maintains sanitation, health and safety standards in work areas.
- ❖ Responsible for observing and testing foods to ensure proper cooking.
- ❖ Responsible for portioning, arranging and garnishing food plates for delivery to guests.
- ❖ Responsible for consulting with Lead Cook, Culinary Instructor, or Program Manger to plan menus and estimate expected food consumption.
- ❖ Must show demonstrated ability to meet the company standard for excellent attendance.

QUALIFICATIONS

- ❖ Able to operate standard kitchen equipment to including the broiler, steamer, convection oven, mixer, meat slicer and chef knife.
- ❖ Ability to communicate with employees, co-workers, volunteers, management staff and guests in a clear, business-like and respectful manner which focuses on generating a positive, enthusiastic and cooperative work environment.
- ❖ Ability to speak, read and write in English.
- ❖ Ability to work well in a team-oriented, fast-paced, event-driven environment.

EDUCATION and/or EXPERIENCE

- ❖ Professional training through a culinary education or working in a fast-paced fine dining restaurant/catering facility required.
- ❖ Possess valid food handling certificate if required by state and federal regulations.
- ❖ Valid professional driver's license
- ❖ High school degree

PHYSICAL DEMANDS

While performing the duties of this job, the employee is regularly required to talk or hear. The employee is occasionally required to stand; walk; sit; use hands to finger, handle, or feel; reach with hands and arms; and stoop, kneel, or crouch. The employee must occasionally lift and/or move up to 50 pounds. Specific vision abilities required by this job include close vision and distance vision.

Note: The statement herein are intended to describe the general nature and level of work being performed by employees assigned to this classification. They are not intended to be construed as an exhaustive list of all responsibilities, duties and skills required of personnel so classified.

WORK ENVIRONMENT

While performing the essential functions of this job, the employee is usually indoors, in a controlled environment, and experiences a moderate noise level in the work environment. The employee understands that due to the nature of the Catering/Events business that the number of hours worked will be dependent on the number of events and that it is a requirement of this job to work the hours needed to accomplish all tasks to the standards set forth in this document. This will, on occasion, require working long days, in addition to nights and weekends as business dictates.

ACCOUNTABILITY

For the overall achievement of the above responsibilities, the Project Nourish Cook reports to the Youth Meal Services Program Manager/Culinary Instructor.

- Employees are held accountable for all duties of job –

Employment at Kitchens For Good (KFG) is “at-will.” Employees are free to terminate their employment with KFG at any time, with or without a reason. Likewise, KFG may terminate the employment relationship at any time, for any lawful reason or for no reason at all.

***How to Apply: Please email your resume
to theron@kitchensforgood.org***