Cook Job Description

Summary:
Cooks are ultimately responsible for maintaining full oversight of a food program including meal preparation, hygiene, food distribution to classrooms, and sanitation. Ideal applicant will have experience working as a School/Senior Living Cafeteria Manager. Must be sensitive and responsive to the cultural differences of others.

Duties:
• Maintain appropriate kitchen routine
• Ensure compliance with Virginia Department of Health and USDA standards
• Perform daily maintenance of kitchen area, including sweeping and damp mopping, cleaning exit doors and kitchen door windows
• Plans, prepares and serves breakfast, lunch and afternoon snack
• Prepare and submit weekly food order
• Maintain weekly inventory

Requirements:
• High School Diploma or GED
• Three years of related experience in a food service program
• Have a current ServSafe Certification
• Enjoy culinary arts and have knowledge of food preparation best practices
• Ability to work well alone or with a team
• Performs daily maintenance of kitchen and dining room areas
• Plans and submits weekly food order, and maintains accurate record keeping
• Plans, prepares and serves breakfast, lunch and snack for children and staff
• Ability to regularly lift 20 lbs. and stand for long periods of time
• Must clear Pre-Employment Background Checks (FBI/Central Registry)
• CPR/First Aid Certified (FRIENDS will offer this training)

Hours:
6:30 AM – 2:30 PM, Monday-Friday. Excellent benefits.

March 2022