

VCC Summer Program – Assistant Cook – (Seasonal – Summer Part-time 25 hours)

Job Summary

Assistant cook proactively assists café staff with daily meal preparation for the Summer Program (150-175 meals).

Principle Responsibilities

- Meal Preparation
- Administrative
- Communication

Core Competencies

Approachable	Organizing	Action Oriented
Interpersonal Savvy	Planning	Group and Conflict Management
Spiritual Maturity	Volunteer Coordination	Problem Solving
Self-Awareness	Organizational Agility	Teamwork
Priority Setting	Creativity	Responsibility

Minimum Qualifications, Education and Experience

- High School Diploma or GED preferred
- Previous experience cooking/preparing food preferred
- Excellent oral and written communication skills
- Friendly, flexible, able to multitask, enjoys working with all kinds of people
- Able to work 8:30a-1:30p M-F during the summer program

Satisfactory background check required for all positions

Physical Requirements

Constant standing/Walking, Occasional Stooping/Kneeling, Fingering, Grasping, Talking, Hearing, Seeing, Repetitive Motions, Standing, Pushing, Pulling, Lifting, Sedentary Work, Light Work, Light Sweeping, Dish Washing, Performing Precision Work Around Kitchen Equipment