

VECC Cook – Global Café (full-time Monday – Friday)

Job Summary

Consistently prepares food for the Early Childcare Center according to the recipes and quality standards set by the Global Café Manager in accordance with CACFP standards. Delivers breakfast, lunch, and snack on time every day. Oversees and helps train assistant cook for the Summer Food Program once a year. Contributes to a safe and clean work environment. Adheres to health code standards.

Principle Responsibilities

Food Preparation: Adheres to the recipes and guidelines set by the Café Manager in accordance with the CACFP in food preparation for the VECC program. Cooks and portions food accurately for each class and age group with minimal waste. Prepares and holds food to proper temperatures at all times **Customer**

Inventory, Ordering, and Restocking: Inventories, orders, and restocks food for VECC on a weekly basis, using the “first in first out” method. Uses proper storage techniques when storing dry goods and refrigerated goods including proper labeling and rotation of all ingredients to prevent food waste.

Sense of Urgency: Works with a sense of urgency. Able to manage time effectively and work quickly and safely under deadlines. Works to complete tasks and move on to new tasks without being asked.

Clean Work: Keeps their station clean and organized. Cleans dishes as they go and helps with sweeping, mopping, and detail cleaning. Works to keep the walk-in, refrigerators, and cooking equipment clean and organized. Adheres to food safety guidelines works as a team member to help close the kitchen on a daily basis, requiring taking out trash, mopping, dish duty, etc.

Communication: Communicates effectively with the FOH Assistant Manager about specific needs of their prep or food items

Core Competencies

- Approachable
- Interpersonal Savvy
- Spiritual Maturity
- Self-Awareness
- Priority Setting
- Time Management
- Organization
- Problem Solving
- Communication
- Organization

Minimum Qualifications, Education and Experience

- 1-2 years’ experience cooking and preparing food in a professional work environment; in a school or daycare setting is a plus but not required.
- ServSafe certified
- Degree in Culinary Arts a definite plus but no required.
- Demonstrated ability to train others to properly prepare and cook food.
- Satisfactory background check required for all positions.

Physical Requirements

Constant standing/walking, Occasional stooping or kneeling. Occasional pushing, pulling, lifting or carrying up to 50 lbs. Constant reaching, turning, and performing precision work around kitchen equipment. Occasional Distinguishing, with a degree of accuracy, differences or similarities in intensity or quality of flavors and/or odors. Constant clarity of vision at near and/or far distances.