

Job Posting: Child Care Cook/Food Specialist

Job Summary: We are looking for a full time cook/food specialist who loves to cook healthy and delicious meals for our child care center. This position will have the responsibility of planning and preparation of breakfast, lunch and snacks for staff and children from infants to school age.

RATE, HOURS, BENEFITS:

- \$14.00 to \$17.00 per hour DOE
- Full-Time, 40 hours per week, Non Exempt Position
- 3 months temporary position with the possibility of an extension
- 6:00 am to 2:30 pm Monday to Friday
- Excellent benefit package including medical and dental insurance, retirement plan, generous vacation, holiday and sick-leave plans.
- Reports to the Center Director

RESPONSIBILITIES

- Plans and prepares snacks and meals in accordance with posted menus and nutrition regulations.
- Determines meal and snack count and distributes food to each classroom.
- Deliver food to the classrooms.
- Removes trays and leftovers from classrooms and disposes accordingly.
- Performs weekly food and supply inventory, submits list of needed items to the center director.
- Orders food and supply items from approved supplier, within budget set by the center director.
- Checks-in supply deliveries to ensure accuracy of order placed.
- Ensures that all state and local health department, licensing, safety and nutritional requirements are met.
- Follows standards of personal hygiene, safety, and sanitation and ensures that other staff in kitchen does the same.
- Keeps kitchen, including appliances, cabinets and all inventory, organized and clean.
- Attends and participates in staff meetings, training sessions, and academy events as requested.
- Assists in other capacities as determined by the Director.
- Performs other duties as assigned or required.

QUALIFICATIONS

- 2 years' experience cooking experience.
- Experience in cooking for a school/pre-school or day care will be a plus.
- Must have a working knowledge of MS Word and Excel.
- Knowledge of USDA Food and Nutrition requirements.
- Must have an understanding of all current and local food regulations.
- Must be knowledgeable in food allergies.
- Able to follow portion control standards.
- Is adaptable and implements changes in menus as needed.
- Must be flexible.
- A High School diploma or equivalent.

- Must be at least 18 years of age.
- Strong customer service mindset.
- Food training in sanitation, food safety, nutrition and food preparation.
- Food Handler's Permit as required by WA State.
- Strong commitment and good attendance history.
- Must be physically able sit, bend, stand and move around in the kitchen for long periods of time.
- Must be able to lift at least 35 lbs.
- Ability to pass background check.
- Ability to sign our Statement of Faith.
- Ability to work well as part of a team as well as independently.

REQUIRED CERTIFICATES

CPR & First Aid certified, HIV & AIDS training, negative TB Test, portable background check, Safe Sleep Certification, and food handler's card.

Children's Village Child care is operated by Vision House, a Christian service agency