

**Summary:** The Campus Cook is responsible for the overall preparation of food, ensuring it is nutritious and properly flavored and in accordance with applicable federal, state, local and company standards, guidelines, and regulations.

**Functional Responsibilities:**

- Prepares and cooks menu items according to recipes and quality standards for children.
- Ensures hot dinner meals for 50-60 people, daily.
- Ensures lunch items prepped for summer months, 50-60 people daily.
- Ensures grab and go breakfast items.
- Delivers and serves meals.
- Stock stations with necessary supplies for community meals.
- Assist with meetings, events, or special holidays as needed.
- Follows all local, state, and federal policies regarding food handling and sanitation procedures.
- Prepares ingredients for cooking, including chopping, cutting, and marinating ingredients as needed for menu items.
- Maintains a clean and organized work area.
- Operates and cleans equipment after each use.
- Performs scheduled routine cleaning.
- Collaborates with the kitchen team to ensure smooth operation of all kitchen duties.
- Ensures that food is prepared in a timely manner and meets quality standards.
- Maintains or exceeds standards of appearance, cleanliness, hygiene, and health standards.
- Practices all safety and loss prevention procedures.
- Oversees proper food storage, i.e. packaging, labeling, and dating.
- Maintenance of all dry goods, as well as refrigerated and frozen products.
- Assists with proper documentation of temperature logs and cleaning schedules.
- Maintains food safety equipment records and food safety temperature records.
- Other duties as assigned.

**Employment Standards:**

- 3+ years of experience as a chef, sous chef, or lead line cook
- Knowledge of kid friendly healthy meals, a plus
- ServSafe certification required.
- Ability to work in a fast-paced environment and handle multiple tasks simultaneously
- Strong attention to detail and ability to follow recipes accurately.
- Excellent communication skills and ability to work well across departments.
- Flexibility to work evenings, weekends and holidays as needed.

Compensation based on Experience: \$23-\$28/hour