



**JOB TITLE:** Head Cook

**DEPARTMENT:** Cafeteria **SUPERVISOR:** Food Service Director

**Hours per day:** Full time Benefited position

7.5/per day School year calendar 6:30AM – 2:00PM

**JOB OBJECTIVES:**

To prepare our High School students attractive and nutritious school meals in accordance with the USDA Federal Guidelines. Maintains high standards to ensure quality services and customer satisfaction. Maintains a sanitary and orderly kitchen in a fast paced environment.

**MINIMUM QUALIFICATIONS:**

- High school diploma or GED
- At least 5 years of working experience in a cafeteria setting or equivalent work experience
- Food production skills and the ability to use commercial kitchen equipment
- Ability to comply with nutrition, health and safety regulations
- Ability to apply basic mathematical concepts
- Serve safe certified
- Computer literate

**RESPONSIBILITIES:**

- Performs food preparation according to a planned menu and tested uniform recipes and determine if the finished product is of best quality in both flavor and appearance before it is served
- Carefully uses products and supplies to control costs and reduce waste
- Assist the Food Service Director as floor manager to ensure all food production is being completed to meet the established schedule