



COOK

Summer Seasonal

Wage: \$15-\$20 per hour

Seasonal: May-August

Part-Time- 30-35 hours per week

Position Summary:

Under the direct supervision of the Food Service Manager, the Lead Cook is responsible for preparing food for the Summer Meal Program. Cooking bulk meals (600-1,000 meals a day) for youth during the summer.

Skills/Qualifications:

- A high school diploma or equivalent preferred.
- Able to read and understand recipes and measurements. Ability to write and understand temperature controls.
- Ability to work in a fast-paced kitchen.
- At least 2 years of experience as a cook, preparing large numbers of meals
- ServSafe Certification required.
- Must have a valid Wisconsin Driver's license.

Duties and Responsibilities:

- Preparation of food for HLP Summer Meal Program.
- Prepare meals daily following recipe and meal guidelines.
- Comply with established sanitation standards, personal hygiene, and health standards. Observe proper food preparation and handling techniques.
- Store food properly and safely.
- Maintain inventory and logs as required.
- Report necessary equipment repair and maintenance to supervisor.
- Working with other kitchen staff, ensure the smooth operation of food service delivery.
- Plan food production to coordinate with meal serving hours so that excellence, quality, temperature, and appearance of food is preserved.
- Keep work area neat and clean at all times; clean and maintain equipment used in food preparation.
- Complete food temperature checks before service.
- Assist with keeping the kitchen areas clean and neat.
- All other duties as assigned

Physical Requirements:

- Ability to lift a minimum of 50 pounds
- Ability to use hands to fingers, handle or feel
- Ability to kneel, stoop, crouch, crawl, reach, pull and walk
- Ability to visually assess safety concerns, neatness of the kitchen or banquette/work area and other general observations

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