



Program Cook

Reports to: Program Director/ Business Director

Salary Range: To Be determined

Hours: Varies

Job description: Cook

Goal:

■ To prepare nutritious meals that meet USDA/CACFP food requirements and promote healthy eating behaviors to children from infants up through age 5.

Responsibilities:

- * Follows CACFP approved recipes to cook lunch and supper on a daily basis.
- * Prepares morning snacks, lunch, and supper.
- * Prepares/edits menu monthly (on a 4 week rotation).
- * Completes annual CACFP training.
- * Uses the Food Buying Guide for Child Nutrition Programs provided by the USDA when creating new recipes in order to ensure that the proper component(s) is provided.
- * Maintains a sanitary kitchen.
- * Submits any food receipts on a weekly basis for audit.
- * Maintains up to date records of food allergies and prevents contamination.

Preferences:

- * Experience with menu planning in accordance to the guidelines required by the Child and Adult Care Food Program (CACFP).
- * Experience working as a cook.

Requirements

- * Must have a current food handler's license.
- * Must have a current First Aid/CPR Card.
- * Must complete a Michigan Workforce Background Check.
- * Reliable and dependable.
- * Knowledge of health and sanitation requirements; be prepared for unexpected inspections