

Job Description: Head Cook – Oskaloosa Summer Lunch  
Reports to: Oskaloosa Summer Lunch Program Coordinator

Objective: To ensure every child and teen 18 years old and younger in the Oskaloosa area has access to nutritious meals when school is not in session. In 2017, Oskaloosa Summer Lunch served more than 7,000 meals at 9 locations throughout Oskaloosa, Beacon and University Park.

The successful candidate will have a commitment to serving others, experience working with volunteers and staff of all ages, and a heart for those living in poverty.

Non-exempt: 30-40 hours/week for approximately 12 weeks (May 14 – Aug 10)

Responsibilities:

- Work with Program Coordinator to develop lunch menus for at least 3 days a week, serving approximately 100 kids and teens. Also responsible for serving breakfast at one site for the month of June.
- Work with Program Coordinator to purchase food, with consideration of limiting cost and waste.
- Prepare meals that will be transported to other facilities.
- Supervise kitchen assistant and other volunteers.
- Show continued creativity in food preparation, display and service.
- Assist in the training of fellow employees and student employees.
- Clean kitchen equipment and work area and develop knowledge of the chemicals used.
- Must work cooperatively and respectfully with the people around you and demonstrate a positive attitude.

Required Qualifications:

- Requires high school diploma or equivalent.
- 3-5 years of experience in a food establishment, preferably cooking for groups of 100 or more.
- Ability and experience in converting recipes to larger quantities.
- Ability to limit food waste by building menus based on existing inventory.
- Must be able to lift, push, or pull up to 50 lbs.
- ServSafe Certification or willingness to obtain.

1. Describe the busiest times at your previous restaurant. How did you go the extra mile to help out?
2. What do you do with your extra time at work?
3. Describe a time you helped a co-worker finish a job on time.
4. Describe a time you disagreed with your manager. How did you handle it?
5. How many meals have you prepared for a mass event? (Catering, cooking for schools, weddings, etc.?)