

District Chef Job Description

TITLE: District School Foodservice Chef

REPORTS TO: Child Nutrition Director

SUMMARY: Under the supervision of the Child Nutrition Director, the District Chef will oversee all aspects of catering functions and coordinate all foodservice educational activities..

PERFORMANCE RESPONSIBILITIES:

1. Works closely with Cafeteria Manager and Child Nutrition Director in all aspects of food service.
2. Facilitate culinary classes, kitchen basics, food presentation, food safety and proper food handling for food service staff.
3. Implement and facilitate a Farm to School Program using locally grown produce in the School Meals Program.
4. Successfully implement and execute catering of District and Community events. To include but not limited to: marketing, menu development, costing and invoicing.
5. Prepare and cook food as per recipes and production records, create new recipes using USDA commodities and purchased products.
6. Provide culinary demonstrations and nutrition education for food service staff and students.
7. Assist in the development of new recipes using USDA commodities and purchased products that meet the dietary guidelines and are well accepted by the students.
8. Conduct taste testing's with students for new products and recipes.
9. Assist with effective utilization of USDA resources. Planned usage, processing, proper allocation based on planned menus.
10. Place food and supply orders for Catering functions and special events while maintaining cost control measures.
11. Complete ongoing professional growth education as outlined by the USDA.
12. Perform other job-related duties as assigned.

EDUCATION:

Bachelor's or Associate's Culinary Degree

EXPERIENCE:

Experience with large institutional food service program preferred.

SKILLS/KNOWLEDGE/ABILITIES:

- Knowledge of USDA, Federal School Meals Program, and county health department regulations, standards, and procedures.
- Demonstrated leadership and interpersonal skills to work effectively with all levels of District personnel, employees, community representatives, and professional child nutrition service organizations.
- Ability to use computer spreadsheets, management information report formats, and other computer functions.
- Demonstrated ability to understand and analyze the efficiencies of child nutrition service related procedures and processes.
- Knowledge and ability to use commercial kitchen equipment safely.
- Ability to maintain a safe work environment for self and others.
- Proficiency in English and general communication skills (oral and written) for providing work direction and interacting with staff, students, and administration.
- Ability to lift and carry 50 pounds, push and pull 100 pounds using a cart with wheels, and ability to bend, reach, walk and stand for extended periods of time.