



Cook

Purpose Statement:

At The Gift of Kids Daycare and Preschool Center, we are dedicated to providing a warm, nurturing, and educational environment where children can grow, learn, and thrive. Each and every team member is essential in shaping the future by fostering a love for learning, promoting social and emotional development, and ensuring the safety and well-being of each child entrusted to our care.

As a member of our team, you will have the opportunity to make a profound difference in the lives of young children, their families, and your peers. It is the duty of each and every team member to ensure the center is clean, free of hazards and risks of injury to remain compliant with licensing.

Position Summary:

The Cook needs to shop (pre-order), prepare and serve attractive, nutritionally balanced meals for the children at the center. The Cook reports directly to the Director.

Responsibilities:

- Must have an understanding of Title 22 and what it takes to remain in compliance.
- Meet Title 22 sanitation requirements, including but not limited to: wearing gloves during food preparation.
- Must follow The Gift of Kids Handbook guidelines (i.e. professional dress, etc.).
- Plan monthly menus.
- Prepare balanced, nutritious meals and distribute to classrooms at appropriate times.
- Ensure all required eating utensils are distributed and collected with the meals to each classroom.
- Store the birthday candles and lighter in a locked cabinet.
- Keep grocery inventory.
- Complete and audit grocery orders.
- Use proper dishwashing methods.
- Keep the allergy list up to date and ensure all classrooms and lunch buckets have a current allergy list.
- Assist with community/family breakfasts and classroom parties.
- Ensure that food supplies are securely stored and properly labeled.
- Alert management team of any repairs needed in the kitchen.
- Post updated class rosters in the kitchen.
- Help with ratios, breaks, and lunches when needed.
- Keep serving utensils, plates, and bowls inventory for each classroom.
- Ensure
- Complete training - Creative Curriculum; SIPPS; FastrackKids; diapering procedures; safety measures for handling scissors, knives, box cutters, etc; training for being exposed to all bodily fluids; and proper lifting techniques.
- Must have, or obtain, and maintain a California Food Handlers Certificate.

Education/Experience:

- Must be at least 18 years old and a high school graduate or equivalent.
- Prefer units in Child Development.

Compensation/Benefits:

- \$17.00-\$20.00 (DOE)
- Sick pay (5 sick days per year)
- Health insurance offered
- 401k offered for full time employees
- Scholarships available