



South Park Senior Citizens, located in the heart of South Park, serves a diverse community of Seniors and those living with disabilities.

Position Title: Chef

Reports to: Executive Director

Employee of: South Park Senior Center

Place of Business: 8201 10th Ave S, #4, Seattle WA 98108-4449

Classification: Hourly

Guides: Volunteers, Interns, and Kitchen Employees through meal prep, execution, cleanup, and organization of the kitchen.

Position Summary:

Responsible for menu and recipe development that falls under pre-defined dietary guidelines, execution of approved menu for distribution and meeting delivery scheduled for Tuesday lunch and Wednesday dinner. Maintains a clean and safe working environment, including organization and maintenance of food, related products, and equipment; coordinates with other Chefs to best achieve mentioned tasks. Performs all tasks within the guidelines of King County food service and health standards.

Essential Job Duties:

Monthly Menu and Recipe Development and Execution: Menu is to be made monthly with scaled recipes to meet allotted budget for appropriate volume, and shopping. Menu is required to meet established dietary and portioning guidelines. Menu and recipes are to be submitted to Operations Manager monthly for procurement of ingredients. Prepares and cooks each meal on schedule for delivery drivers to meet food safety standards set by King County Health Department.

Kitchen Cleanliness and Product Maintenance: Kitchen and equipment are to be cleaned and restored to organized and clean working environment at the end of each service. Products and produce are to be washed, processed, organized, and stored appropriately to ensure best quality and longevity. Candidate understands and uses proper storage of food products to the standards set by King County Health Department.

Volunteer/Staff Guidance: Tasks and guides volunteers, interns, and staff to assist in food prep, cooking, plating, and service/distribution of meals. Tasks and guides volunteers, interns, and staff to assist in cleaning and maintaining organization of kitchen. Instructs volunteers, interns, and staff on proper use of equipment. Instructs volunteers, interns and staff on proper kitchen cooking and cleaning techniques (use of sharps, cutting boards, chopping, cooking temperatures, etc.) to meet food safety standards set by King County Health Department.

Temperature Logs: Temperature logs are to be maintained for all refrigeration equipment, cooked and served foods daily.

Additional Aspects of Role:

- Coordinates with other chefs to maintain a professional and supportive work environment to accomplish our commitment of meal service for our clients.
- Pursue, and participate in, ongoing professional training for yourself and team to ensure growth and evolution within the workplace.
- Maintain a positive and strong organization culture that helps attract and retain staff, volunteers, and participants.

Cultural Competence:

- Actively work with staff and participants to undo institutional racism, build cultural competence, and celebrate the diversity within our immediate, and greater, community.

Required/Preferred Skills and Experience:

- Strong foundation of professional cooking techniques
- Experience in large volume cooking (catering is a plus)
- Experience in use of commercial cooking appliances
- Ability to multi-task and expedite rapidly
- Current Food Handlers permit
- Demonstrated ability to work with culturally diverse clients, staff, and public
- CPR/First Aid/AED training
- Entry level supervisory experience is a plus
- Open to learning

Work Hours:

- Immediately:
 - Tuesday afternoon (1pm-6pm) to complete food prep for Wednesday dinner
 - Wednesday (8am-6pm) to execute Wednesday dinner
- January 2021: includes the addition of Tuesday lunch preparation and execution (addition of hours 8am-1pm on Tuesday)

Compensation:

- Hourly rate
- Monthly cell phone reimbursement of \$25
- Monthly medical incentive of \$250 beginning in January 2021
- Accrued vacation and sick leave
- Holidays

If you are interested in this role, and would like to learn more, please contact Corey Poonacha, Operations Manager at (206) 767-2544.