



Valley Ranch Academy Chef

Purpose

The chef demonstrates professional behavior and promotes positive relations with students, parents, staff, and leads all implementation for the school food service program under CACFP. The chef at a preschool kitchen is responsible for the daily operation of the kitchen, including maintaining computerized meal/milk accounts, and verifying meal accountability at point of service. The chef must maintain a safe and clean work environment by following sanitation principles in food handling and equipment use.

Job Description

ROLE AND RESPONSIBILITIES

At Valley Ranch Academy, we excel by showing up every day for kids with the best of what we have and to ensure that every child is learning every minute of every day they are in school. The ideal chef will be responsible for the following:

- Creation and posting of menus on a weekly basis.
- Serving meals at the appropriate time and appropriate quantities.
- Perform audits and of inventory and supplies.
- Cultivate healthy and positive relationships with families.
- Maintain a positive school culture that reflects the Valley Ranch Academy Mission
- Support the school director with meal-serving attendance on KidCare.
- Ensures proper sanitation in accordance with the Hazard Analysis Critical Control Point (HACCP).
- Properly label, store, and organize kitchen food, milk, and food-related items.

The ideal team member is/will:

- Passionate about seeing children succeed, no matter the background from which they come.
- Seek to grow and learn new skills to better serve kids and parents.
- Self-driven, innovative, and is not afraid to ask for help and to seek world-class solutions.

Job Requirements:

1. Maintain their food manager certification in good standing.
2. Accurate daily attendance for time of service and menu production for the CACFP food sponsor.
3. Complete all pre-service training before starting.
4. Stay within the budget allocated by the School Director.
5. Set up eating areas in the classrooms and maintain a log of an effective and clean meal station.
6. Janitorial duties as assigned.



Valley Ranch Academy

EARLY LEARNING & ENRICHMENT

7. Support the operations team with a minimum of 10 hours per year with recruitment related activities such as, but not limited to, open houses, cultivation calls to prospective students, virtual classroom tours and sample classes for prospective families.

Skills:

- 18 years or older.
- Ability to operate a computer and use specific software applications.
- **Patience**, optimism, compassion, enthusiasm, and empathy.
- Food preparation experience or training.
- Able to have frank and respectful conversations when receiving and giving feedback.
- Ability to lift to 48 pounds, carry 48 pounds, and push/pull 35 pounds of force.
- Skill in operating general kitchen machinery and equipment.

PREFERRED ADDITIONAL SKILLS

If you speak another language, that's a plus as our student community is very diverse. All languages are welcome.

Competitive salary commensurate with experience and qualifications. Interested applicants should submit resume's to Jaciel Castro at jcastro@valleyranchacademy.com or by submitting an application at: <https://bit.ly/InstrucPositionVR>