



Do you want to be part of an innovative organization making an impact upon the quality of life for hundreds of vulnerable Yolo County seniors and disabled? Is the “why” you do your job a priority in your career? Then you may be the hero we’re seeking to provide nourishing meals to aging adults countywide lacking the access and/or the ability to dependably prepare their own healthy meals.

POSITION SUMMARY

The Chef is responsible for preparing and/or directing the preparation of a minimum of 400 meals daily per a menu developed to support senior nutrition. It’s expected that a successful MOW Yolo Chef will maximize available resources to produce the most nutritious, appealing meals possible while minimizing loss and waste. All work should be completed in a manner that prioritizes the care and maintenance of the kitchen facility, all supplies, and equipment in a safe and appropriate manner.

KEY RESPONSIBILITIES

- Prepares food for the daily menu using the items on hand by using mathematical equations to determine the prepared yield of products to achieve the daily meal quota.
- Creates nutritious meals using farm to fork ingredients that may need to be procured at a moment’s notice and requiring innovative and creative ideas.
- Follows recipes and prepares food following the nutrition standards set forth by the MOW Yolo Nutritionist.
- After food delivery, ensures availability of supplies and food or approved substitutions for current week’s menu preparation by notifying Food Services Manager or Assistant of any shortages.
- Completes food production to coordinate with meal delivery/serving time frames so that quality, temperature, and appearance of food are preserved.
- Maintains proper food preparation, handling, and storage techniques.
- Complies with all established sanitation and health standards.
- Maintains exceptional cleanliness of all equipment and kitchen areas and directs kitchen staff to do the same.
- Reports equipment repair and maintenance issues to Food Services Manager.

QUALIFICATIONS & EXPERIENCE

- Basic reading, math, and record keeping skills.
- Ability to understand and appropriately respond to rapid changes and immediate challenges.
- Ability to safely and efficiently complete deadline-driven tasks within a fast-paced and dynamic environment.
- Ability to appropriately work with vendors, volunteers, contractors, and inspectors.

- Capacity to inspire, coach, and develop camaraderie amongst team members.
- Models positive work ethic, safety standards, and effective communication with colleagues.
- Ability to follow written and oral instructions and procedures, along with the ability to maintain daily production records.
- Ability to maintain composure under pressure, ability to think on feet, and problem solve.
- Three+ years experience working in a fast-paced commercial or institutional kitchen environment preferred.

POSITION REQUIREMENTS:

- Valid California driver's license and proof of insurance.
- ServSafe certification is required. Paid certification training provided, if needed.
- Proof of COVID-19 vaccination + booster required.

COMPENSATION & BENEFITS

Salary is \$23.00 per hour plus benefits including paid medical, dental, and vision, vacation, sick leave, personal day, and 10 holidays annually.

APPLICATION PROCEDURE & TIMELINE

Please submit your resume to **Zea Davis, Food Services Manager**, zdavis@mowyolo.org. Applicant screening will be ongoing as the goal is to welcome a new team member as soon as possible.

ABOUT MEALS ON WHEELS YOLO COUNTY

The Meals on Wheels concept first arrived in Yolo County 50 years ago, when the need for low-income, homebound seniors to receive nourishing meals was identified by compassionate volunteers. By 1975, demand had increased, and the nonprofit now known as People Resources, Inc. – operating as Meals on Wheels Yolo County – took the lead to ensure the continuity of this important work. Not surprisingly, the service level has grown more than 50 times larger since those early days. Approximately 400 Yolo County seniors in need of assistance are now provided with five nourishing meals each week via three weekly wellbeing visits by a trained, caring volunteer. Focused upon building the organization's capacity and operational fortitude, "Operation Accelerate" is speeding ahead Meals on Wheels Yolo County's ability to nourish more seniors in more Yolo County communities, more nutritiously and more equitably in the near future.

All positions at Meals on Wheels Yolo County serve as ambassadors to ensure the resources needed for our success, and an innovative, entrepreneurial spirit is encouraged to accomplish both individual and organization-wide objectives. Visit our website for details about our programs and impact: www.mowyolo.org