



CHEF

Regular Work Schedule: Full-time Monday-Friday 4:30 a.m. – 1:00 p.m. Some overtime may be required.

POSITION SUMMARY:

This position reports to Food Services Manager. 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.

ESSENTIAL JOB DUTIES AND RESPONSIBILITIES:

1. 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.
2. 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.
3. Follows recipes and prepares food following the nutrition standards set forth by the MOW Yolo Nutritionist.
4. 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.
5. Completes food production to coordinate with meal delivery/serving time frames so that quality, temperature, and appearance of food are preserved.
6. Maintains proper food preparation, handling, and storage techniques.
7. Complies with all established sanitation and health standards.
8. Maintains exceptional cleanliness of all equipment and kitchen areas and directs kitchen staff to do the same.
9. Reports equipment repair and maintenance issues to Food Services Manager.

Other Duties and Responsibilities:

1. Perform all other duties as assigned.

MINIMUM QUALIFICATIONS

Experience, Knowledge, Skills and Abilities Required:

1. Basic reading, math, and record keeping skills.
2. Ability to understand and appropriately respond to rapid changes and immediate challenges.
3. Ability to safely and efficiently complete deadline-driven tasks within a fast-paced and dynamic environment.
4. Ability to appropriately work with vendors, volunteers, contractors, and inspectors.
5. Capacity to inspire, coach, and develop camaraderie amongst team members.
6. Models positive work ethic, safety standards, and effective communication with colleagues.
7. Ability to follow written and oral instructions and procedures, along with the ability to maintain daily production records.
8. Ability to maintain composure under pressure, ability to think on feet, and problem solve.
9. Three+ years experience working in a fast-paced commercial or institutional kitchen environment preferred.

Certificates and Licenses:

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

WORKING CONDITIONS / PHYSICAL AND NON-PHYSICAL REQUIREMENTS:

1. This job is in an institutional kitchen environment, with ovens, stoves, dishwashers, slicers, freezers, mixers, chef's knives, and other food production equipment and supplies. The employee is frequently exposed to heat, steam, noise, and sharp instruments.
2. This position requires manual dexterity and auditory and visual skills. This is a very physically demanding job. As such, the employee:
 - a. Must be able to stand for long periods of time.
 - b. Must be able to reach, lift, bend, kneel, stoop, and climb frequently.
 - c. Must lift, push, and pull items weighing up to 50 pounds.

Meals on Wheels Yolo County is an Equal Opportunity Employer