

Job Description JCC Afterschool-Berkeley and Club J Chef/Teacher

The Chef/teacher will be responsible for all aspects of snack cooking and preparation. The JCC Afterschool-Berkeley Chef/teacher reports to the Director of the JCC Afterschool- Berkeley program, and duties are as follows:

I. Afterschool-Berkeley and Club J

A. Day to Day

- Daily prep of two nutritious snacks
 - One wholesome cooked snack
 - One fresh fruit or vegetable snack
 - Daily prep and facilitation of snack service and cleanliness during snack time
 - Being mindful and aware of all program children food allergies and providing a backup snack if necessary
- Communicate with facilities manager when snack supplies are needed (i.e. bowls, cups, gloves)
 - Maintaining general conditions of kitchen and snack space

B. Snack Program Maintenance

- Plan weekly menu of kid-friendly snacks for up to 200 students
 - Weekly Monday grocery shopping trips, budgeting, and kitchen organization, shopping for any cooking utensils you will need.
- Plan and implement at least one cooking/food education class

II. Agency Responsibilities

A. JCC Community Events

- Participate in and attend some events

Qualifications:

- Strong experience/background in large group cooking. Catering, restaurant kitchen, or school cafeteria experience are all desired.
- Must have experience working with children grades K - 5 and be able to plan appropriate activities for different age groups.
- Possess excellent organizational skills and must be available at least 20 hours a week.
- Must be at least 18 years old with a high school diploma. Some college classes preferred but not required
 - Ability to provide creative menu that change bi weekly

- Budget experience for large food purchases
- Able to create healthy, kid friendly, and environmentally conscience food choices