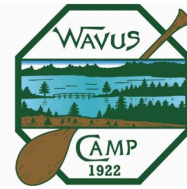




KIEVE WAVUS
E D U C A T I O N



Food Services Prep Cook

Summary

Food Services Prep Cooks are essential to the function of our food services team. They are experienced in the food services industry and ensure that our industrial kitchens and dining areas operate efficiently and safely, and that the quality of all food served is outstanding.

Mission

Kieve Wavus Education empowers people to contribute positively to society by promoting the values of kindness, respect for others, and environmental stewardship through year-round experiential programs, camps for youth and adults, and guidance from inspirational role models.

Qualifications

High School diploma or equivalent required; Associate's Degree or higher preferred. Experience and interest in food services and hospitality. A hard-working, positive team member who is willing to learn and eager to do a wide variety of tasks - ranging from dish cleaning to food prep to serving. Outstanding work ethic and flexible to serve a wide range of programs and clients. ServSafe certified and passionate about food preparation.

Responsible to: Food Services directors

Primary Responsibilities

Pasquaney, Jewell, Kennedy Learning Center | Do whatever is needed to ensure our dining areas and industrial kitchens prepare and serve excellent food. Work closely with the lead cook to execute menus, utilizing fresh ingredients wherever possible. Help oversee food preparation, storage, and the sanitization and compliance across spaces. Work closely with staff to complete all tasks, from food preparation to dishwashing. Promote a positive work environment.

Programs | Collaborate with each shift's lead cook to ensure all meals are prepared, served, and cleaned in a timely manner. Engage and teach program staff and participants as appropriate, helping prepare food for a wide range of dietary needs.

Community & Stewardship | Support our work to strengthen Maine food systems and community partnerships however needed. Promote KWE in the local community and support grant implementation as needed.

Operations | Work with lead cook and other staff to ensure that the food services spaces are maintained to the highest standards, cleaning areas and identifying and communicating repairs and issues in a timely manner.

Healthcare & Risk | Prioritize food safety practices and help ensure all participant dietary needs are met. Help maintain a safe environment and proactively work to meet industry and compliance standards. Fully understand emergency response procedures and complete training as needed.

Support of the Organization | Kieve Wavus Education is an educational nonprofit that requires a highly dedicated team to function. Each employee should understand our mission and be ready to do work not specific to their job description in order to fulfill it.