

Miskwaagamiiwi-zaaga'iganiing • Bemijigamaag

FOOD SERVICE COOK
Ponemah Child Care Center

Position Summary:
Responsible to organize, prepare, and serve meals on a daily basis and preform all tasks related to food service. Must be able to follow instructions in cooking and delivering well prepared meals. Reports to Assistant Child Care Director and Co-Executive Director. Salary: DOQ

Essential Responsibilities & Duties:

- Responsible to maintain good food preparation and quality control
- Ability to follow instructions and presentation guidelines
- Great teamwork to coordinate with other staff
- Ability to lift up to 50 lbs., perform repetitive movements, stand for long periods of time and bend
- Maintain a clean and safe work area, including handling utensils, equipment and dishes
- Maintain food safety and sanitation standards
- Perform additional duties as assigned by manager

Education/Work Experience:

- GED/High School diploma
- Minimum of 1 to 2 years of cooking experience in a commercial kitchen

Qualifications:

- High School diploma or GED
- ServSafe certified preferred or must be willing to take the ServSafe course
- Pass a pre-employment drug test and background check
- Abide by the Oshkiimaajitahdah Zero tolerance policy and confidentiality policy