



Food Program Lead Cook

Volunteer

As a Lead Cook, you will lead in executing a full meal for 75-150 people. Our Kitchen is currently implementing a healthier and safe food program fit for our residents. Lead cooks will join this movement and work with our chef to gain experience in food production. We invite all individuals who enjoy cooking and want to be a part of our learning environment.

Duties

- Executing a full meal for 75-150 people on schedule
- Supervising Prep Cooks and Utility Workers for entire shift
- Check quality of raw and cooked food to ensure food safety
- Collaborate with other volunteers and personnel on the details of the menu.
- Ability to be versatile for last minute changes and substitutions
- Monitoring safe food handling, prepping, storing, cooling, and holding.
- Making sure Prep Cooks and Utility Workers follow and adhere to food safety

Requirements

- Knowledge of safe food handling, cooking, prepping, storing, and cooling
- Ability to follow a basic recipe, and knowledge of raw and cooked ingredients
- Basic knowledge of commercial food equipment stove, convention oven, steamer, food processor
- Time management skills
- Leadership skills
- Commitment to 5 hour shifts (8 AM – 1PM and/or 1 PM – 6 PM)

Benefits

- Be apart of COTS traditions; we serve 300 meals daily
- Work under an experienced chef and grow knowledge in food production
- Develop leadership skills for personal and professional growth
- Gain greater volunteer experience
- Provide basic needs to underserved community