



WEBSTERVILLE CHRISTIAN ACADEMY

Distinctively Different by Design

Job Title: School Cook

Salary: \$16-\$18 per hour, depending on experience

Hours: Monday - Friday: 8:15 am -2:15 pm

Websterville Christian Academy is built on these premises and that God's Holy Word, the Bible, provides time-tested principles that enable the child to set and achieve these goals. At the heart of every program at the school is the belief that God created, sustains, and will consummate all things through His son, Jesus Christ. Therefore, the universe and all life belong to Him and are under His control. Our goal is to produce students who will glorify God and reach his/her God-given potential in order to make a positive impact in the world.

Primary Responsibilities:

Assist with menu planning, food preparation and cooking, serving lunch, washing dishes and kitchen clean up.

Keep the kitchen and food storage areas neat, organized and clean.

Maintain proper sanitary conditions to meet health codes, including the cleaning of utensils, equipment and facilities; assure the proper storage of food.

Establish needed quantities; requisition foods and supplies weekly; maintain inventory.

Lift heavy containers of food and supplies.

KNOWLEDGE AND ABILITIES:

Methods of preparing, cooking and serving food in large quantities.

Inventory methods and practices.

Nutritional requirements of school-aged children.

Standard liquid and dry measurements.

Sanitation and safety practices related to cooking and serving food.

Storage and rotation of perishable food.



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ABILITY TO: Plan, organize, and complete the preparation, cooking, baking and serving of a variety of foods in quantity. Prepare and serve food in large quantities. Operate commercial kitchen equipment and appliances. Lift, carry, push and pull heavy containers of food and materials up to 50 lbs. Requisition appropriate amounts of food and materials. Estimate food quantities needed and order correct amounts. Follow health and sanitation requirements. Understand and follow oral and written instructions.

EDUCATION AND EXPERIENCE: Any combination equivalent to: high school diploma or equivalent and experience in preparing food in large quantities.

WORKING CONDITIONS:

ENVIRONMENT: Food service environment. Exposure to hot foods, equipment and metal objects. Incumbents in this class may be required to respond to emergency calls or drills in the case of catastrophic events.

PHYSICAL DEMANDS: Standing or walking for extended periods of time. Dexterity of hands and fingers to operate kitchen equipment. Lifting, carrying, pushing or pulling food trays, carts, materials and supplies. Reaching overhead, above the shoulders and horizontally. Bending at the waist, kneeling or crouching.

HAZARDS: Exposure to sharp knives and slicers. Hot surfaces and liquids. Cleaning chemicals.

*Employment as WCA School Cook, is contingent upon ServSafe Certification. This certification is available on-line. A passing score of 75% is required. The school will cover the cost of this training. This training must be completed before starting this position.