



Kitchen Staff

Kitchen Staff report to the Director or Center Assistant. The Kitchen Staff member is responsible for maintaining compliance with the Health Department & the Food Program. They ensure food safety & adhere to allergy and dietary restrictions for children.

The Kitchen Staff are responsible for:

- o Prepare daily breakfast, lunch, and snacks for children.
- o Maintain a safe, clean, and sanitary kitchen and workspace.
- o Provide assistance in classrooms as needed.
- o Must keep the Director and Center Assistant informed of situations concerning staff members, children, and parental issues.
- o Prepare weekly menus and place appropriate food and paper product orders.
- o Attend on-going training.
- o Additional duties as needed.

Requirements are:

- o HS Diploma or equivalent
- o Completion of Parts I & II of the required DCF Childcare Training (or in progress)
- o Current background checks
- o Completion of 5-hour Birth-Age 3 Early Literacy course (or to be completed within 90 days of hire)
- o Current First Aid and CPR (or willing to obtain)
- o Current Food Safety Certifications required by the Dept. of Health