



Substitute Cook

Job Description

Hours / week:	Up to 20 hours/week
Supervised by:	Food Services Coordinator/Site Supervisor
Location:	Eugene and/or Springfield
Wage:	\$14.75

The substitute cook is responsible for preparing snacks and meals as necessary for Relief Nursery programs including classrooms, parent events and meetings.

Duties

1. Prepare breakfast and lunch for classrooms and for small and large events scheduled during the daytime or the evening.
1. Follow USDA guidelines regarding food quantities and record keeping, including accurate meal counts and daily production records.
2. Be aware of children's documented food allergies and make substitutions as needed.
3. Clean the kitchen (except for the floors), and operate the dishwasher, keeping all equipment and supplies orderly.

Minimum Qualifications

Studies have shown that women and people of color are less likely to apply for jobs unless they believe they meet every one of the qualifications as described in a job description. We are most interested in finding the best candidate for the job, and that candidate may be one who comes from a less traditional background. If you are interested in applying, we encourage you to think broadly about your background and qualifications for the role.

Individuals who previously received services from Relief Nursery or those interested applicants who do not meet the minimum qualifications are also encouraged to apply.

1. High school diploma / GED and the ability to read, write, and do simple mathematical calculations.
2. One year of relevant work or volunteer experience.
3. Evidence of emotional maturity, stability, dependability and flexibility.
4. Physical ability to lift and carry at least 40 pounds.
5. Valid Food Handlers card and driver's license.

Skills & Abilities

1. Relate tactfully, confidently, sensitively and non-judgmentally with young children, their families, and other staff members.
2. Prepare a variety of healthy meals and snacks for diverse age groups.



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3. Work independently and in an organized manner.

Knowledge

1. Proper food preparations and storage techniques and sanitary procedures; quantity cooking.
2. Basic principles of nutrition and nutritious cooking methods.
3. Health and sanitization regulations and requirements.
4. Proper and safe operations of kitchen utensils and equipment.

Interested applicants, please email resume, cover letter and three professional references to:

Jessie Hernandez, Site Supervisor at jessiehe@reliefnursery.org

Pre-employment drug screen (including marijuana), criminal background check, DMV check, and proof of auto insurance required. Position will remain open until filled.

Relief Nursery is an Equal Opportunity Employer and a Drug-Free Workplace