



HAWAII COUNTY ECONOMIC OPPORTUNITY COUNCIL
47 Rainbow Drive
Hilo, Hawaii 96720-2013
Telephone (808) 961-2681
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JOB POSTING

POSITION TITLE: Cook - Continuous Recruitment
REPORTS TO: Food Service Manager
JOB LOCATION: Saint Joseph School Cafeteria/Kitchen
FLSA: Non-Exempt (.75 FTE)

ACCOUNTABILITY: Under the direction of the Food service Manager, this position is responsible for the supervision of the kitchen staff and preparation of all food and beverages, in accordance with the USDA School Food Program and the Child and Adult Care Program.

ESSENTIAL DUTIES AND RESPONSIBILITIES: *(This position description is intended to describe the general nature and level of work being performed by the person in the job. It is not intended to be an exhaustive list of all the responsibilities and skills required.)*

1. Follows the USDA practices and procedures in the preparation of meals.
2. Follows menu and daily production sheets ensuring inventory and pulls. Preps and cooks all meals.
3. Ensures that staff is following menus and daily production sheets in the preparation, cooking and serving of all meals.
4. Ensure meals are prepared in a timely manner for service and delivery to all contracted sites.
5. Delivers meals safely to all contracted sites when needed.
6. Checks daily inventory and ensure food, drink, and kitchen supplies have been ordered or are on-hand. Places all orders in the absence of the Food Service Manager.
7. Maintains all records in the absence of the Food Service Manger or as requested.
8. Keeps all equipment, storage rooms, walk in and freezer organized, clean and safe.
9. Assist in daily cleanliness of kitchen/dining room. ie: sweep/mop, trash removal and as situation dictates.
10. Ensures that all health and safety codes are being followed.
11. May be temporarily assigned to an equal or higher position in HCEOC as needed.
12. Establish and maintain effective and professional working relationships with HCEOC employees and contract agents.
13. Performs other duties as directed by the Food Service Manager.

KNOWLEDGE SKILLS AND ABILITIES:

- A culinary Degree and/or 3 years experience in a commercial kitchen.
- Ability to cook for approximately 800-900 people daily.
- Supervisory skills.
- Ability to use a ten key adding machine.
- Must have a current Food Safety Certification.
- Must have a Current TB Certificate.
- Ability to work effectively as a team member of the HCEOC.

If you are interested in applying for this position, please submit your resume and letter of interest to Human Resources, H.C.E.O.C., 47 Rainbow Drive, Hilo Hawaii 96720, or by email to hceochrclerk@hceoc.net

Closing date for this recruitment will be November 9, 2017 at 12:00 noon