



## **TKA Culinary Team / Cook**

### **Overview**

TKA Culinary team cooks are responsible for preparing a wide variety of food in compliance with all applicable sanitation, health, and personal hygiene standards. We are looking for someone with high volume, large batch cooking and line cook experience. This person should be able to follow direction, read recipes and lead others in daily production.

### **Qualifications**

The ideal candidate will be enthusiastic and help implement more whole, local, scratch made foods into our weekly menus. Having a positive attitude and a willingness to work with a diverse population of students and staff are very important. Applicants must be able to stand for long periods of time and lift at least 50lbs.

### **Essential Functions**

- Prepares food to be served according to prescribed menus, recipes, and standards. Prepares appropriate food for special diets. serves meals on time.
- Complies with established sanitation standards, personal hygiene and health standards. Observes proper food preparation and handling techniques.
- Keeps work area and equipment neat and clean throughout working hours, and closes the kitchen for immediate use the following day
- Stores food properly and safely, marking the date and item.
- Educates and directs students and volunteers, as necessary, in matters of food preparation, sanitation, and kitchen operations.
- Cleans, prepares, processes, packages, and stores all product as directed.
- Occasionally retrieves food items from other areas of campus, including herb garden, coolers, full garden and greenhouse.
- Assists with special events on and off campus. Collaborates with community members, under the supervision of the chefs, in fundraisers, picnics, and other events.
- Reports necessary equipment repair and maintenance to supervisor.
- Attends required school events and supports the school community outside of the kitchen.

### **Physical Demands**

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. The employee is occasionally required to sit, stand, reach, lift, bend, kneel, stoop, climb, push and pull items weighing 50 pounds or less. The position requires manual dexterity; auditory and visual skills; and the ability to follow written and oral instructions and procedures. The employee is frequently exposed to heat, steam, fire and noise.

### **Other Duties**

Please note this job description is not designed to cover or contain a comprehensive listing of activities, duties or responsibilities that are required of the employee for this job. Duties, responsibilities, and activities may change at any time with or without notice.

### **Summary**

The King's Academy is a K-12 boarding school serving a large lunch weekdays and smaller meals throughout the week. TKA Culinary is in transition to develop a Culinary educational program to be offered in the next school year. We are also making significant changes to the kitchen and foodservices in general. We are praying for people who want to help us realize the vision for the Culinary Program as a whole. Candidates must share in our Christian biblical worldview and follow guidelines set by the school.