

**Premier Arts and Science Charter School
Job Description
Cook**

A cooking supervisor/the cooking staff is responsible for the following minimum duties:

- **Meal planning and monthly menu preparation.**
- **Purchasing and storing food and other related supplies.**
- **Maintaining cleanliness in kitchen and other food storage areas.**
- **Preparing and serving daily meals in accordance with current menu.**
- **Assuring that food servings are portioned suitably for the size and age of the children in care and in accordance with CACFP guidelines.**
- **Preparing alternative menu for children with documented special dietary needs.**
- **Cooking supervisor and staff report to the principal.**

Qualifications

1. **Minimum five (5) years' experience with school food service.**