

# JOB ANNOUNCEMENT

## Chef Manager (\$55,000-65,000)

Working to make a difference since 1972, **La Casa de Don Pedro** has been building healthier communities, empowering tomorrow's citizens, educating vulnerable children, and ensuring families receive the support they need, no matter what they face.

### DESCRIPTION:

Are you interested in a **full-time, salary** position with a generous benefits package? If so, look no further!

We're currently searching for someone who **cares about the health and nutritional wellbeing of the children in the quality of food they produce, is able to manage their time wisely**, and is willing to work at our **201 1<sup>st</sup> Street** location.

Apply now so you can become part of our ever growing organization.

### KEY DUTIES:

- Supervise and train the kitchen staff, monitor work performance, and meeting deadlines to ensure quality of food services.
- Manage the daily operations to ensure meals for children at each center are served on time, negotiate with customers, manages vendor relationships, and maintain budget.
- Manage contracts, vendors and staff in the operations of a large kitchen.
- Accountable for execution of product and service quality.
- Oversees implementation of forms to ensure accurate compliance with state and local regulations.
- Manages budget by increasing revenues and controlling costs, reviewing financial statement and tracking operating expenses.

*La Casa de Don Pedro is an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, gender identity, sexual orientation, pregnancy, status as a parent, national origin, age, disability (physical or mental), family medical history or genetic information, political affiliation, military service, non-merit based factors, or any other characteristic protected by law.*

To learn more about our organization, please visit our website: [www.lacasanwk.org](http://www.lacasanwk.org)

### HOW TO APPLY:

Email your cover letter and resume to

[Ecdrecruiting@lacasanwk.org](mailto:Ecdrecruiting@lacasanwk.org)

*Only candidates being considered for an interview will be contacted*

### QUALIFICATIONS:

Must be fully COVID-19 vaccinated by first day of work

Degree in Nutrition

Minimum of 2 years of experience in the kitchen

Experience working on children's health & nutrition

Experience working in Head Start organization with children ages 0-5 yrs old

### SCHEDULE:

Monday – Friday

7:00am- 3:00pm

*Schedule may vary accordingly to meet division's needs*