



## CHEF

### Job Announcement

Do you want to be part of an innovative organization making an impact upon the quality of life for hundreds of vulnerable Yolo County seniors and disabled? Is the “why” you do your job a priority in your career? Then you may be the hero we’re seeking to provide nourishing meals to aging adults countywide lacking the access and/or the ability to dependably prepare their own healthy meals.

#### **MOW YOLO APPROACH:**

The Meals on Wheels Yolo County (“MOW Yolo”) will be adding a Chef to our already inspired team. We are looking for a Chef who will:

- Be a great team player with current staff
- Positively engage with MOW Yolo volunteers
- Positively engage with meal recipients
- Embrace our Operation Accelerate goals to nourish more seniors, more nutritiously, and more equitably
- Positively represent MOW Yolo to the community

#### **POSITION SUMMARY:**

The Chef works under the direction of the Food Services Manager and in collaboration with other team members to plan menus, source and follow recipes and prepare healthy meals to nourish the diverse dietary needs of local seniors. The work of Chef furthers MOW Yolo’s mission to nourish and engage vulnerable senior citizens and others with mobility challenges throughout Yolo County.

#### **REGULAR WORK SCHEDULE:**

Full-time Monday through Friday. 30 to 40 hours per week. Schedule may be 4 or 5 days a week depending on location, this is to be mutually arranged with the Food Services Manager. Overtime may occasionally be required. Job sites include locations throughout Yolo County as needed.

#### **ESSENTIAL JOB DUTIES AND RESPONSIBILITIES:**

1. Follow recipes and prepare food following the nutrition standards set forth by the MOW Yolo Registered Dietician.
2. Prepare meals with the items on hand, using mathematical equations to determine the prepared yield of products to achieve the daily meal quota.
3. Create nutritious meals using farm to fork ingredients that require innovation and creativity, particularly in the event that last minute changes or substitutions may be necessary.
4. Maximize available resources to produce the most nutritious, appealing meals possible while minimizing loss and waste.
5. Complete meal production to coordinate with meal delivery/serving time frames so that quality, temperature, and appearance of food are preserved.



6. Ensure availability of supplies and food (or approved substitutions) for current week's menu preparation by notifying Food Services Manager and/or Food Services Specialist of any shortages.
7. Maintain proper food preparation, handling, and storage techniques per the requirements of the Yolo County Health Department.
8. Comply with all Yolo County Health Department sanitation and health standards and maintain exceptional cleanliness of all equipment and kitchen areas, directing all other kitchen staff to do the same.
9. Report equipment repair and maintenance issues to the Food Services Manager.
10. Proficient at using and/or learning electronic systems. Comfortable working with Microsoft Office Suite; Google Workspace familiarity is a plus.
11. Willingness to take on new tasks and responsibilities as the position evolves and MOW Yolo grows.
12. Be a positive representative of MOW Yolo.
13. Exhibit a passion and enthusiasm for MOW Yolo's work and mission.
14. Attend required monthly all-staff meetings.
15. Perform all other duties as assigned or needed.

**QUALIFICATIONS:**

1. Three plus years of experience working in a fast-paced commercial or institutional kitchen environment is preferred.
2. Model positive work ethic, safety standards and effective communication.
3. Capacity to inspire, coach and develop camaraderie amongst kitchen staff.
4. Ability and willingness to actively communicate, motivate, and build positive relationships with managers, supervisors, staff, volunteers, clients, donors, and media.
5. Ability to appropriately work with vendors, contractors and inspectors.
6. Lift and carry 50 lbs., stand continuously up to 6 hours, bend below the waist, and reach above the head.
7. Perform established duties, responsibilities, and expectations independently and with minimal supervision.
8. Ability to follow written and oral instructions and procedures and maintain daily production records.
9. Ability to safely and efficiently complete deadline-driven tasks within a fast-paced and dynamic environment.
10. Adapt and respond flexibly, creatively, and patiently to various situations.
11. Ability to creatively envision ideas and concepts for the purpose of accelerating the MOW vision.
12. Maintain a high level of personal and professional hygiene, dress, and demeanor.
13. Ability to engage with a Culture of Innovation to develop and suggest ideas and concepts that accelerate the MOW Yolo mission and vision.

**POSITION LICENSES/CERTIFICATIONS/VACCINATIONS:**

1. Current California Driver's License.
2. Proof of automobile insurance.
3. ServSafe Food Manager certification. (MOW pays for this training if it is needed).

**COMPENSATION AND BENEFITS:**



This full-time (30 to 40 hours per week) position is paid at the rate of \$24.00 per hour. Full-time employees receive vacation and sick time accrual, 10 paid holidays annually, may elect to participate in a 401(k) Retirement Savings Plan and are eligible for medical, dental, vision and life insurance benefits (for which we cover the employee at 100%).

**APPLICATION PROCEDURE AND TIMELINE:**

Please submit your resume to [HR@mowyolo.org](mailto:HR@mowyolo.org). Applicant screening will be ongoing as the goal is to welcome a new team member as soon as possible.

**ABOUT MEALS ON WHEELS YOLO COUNTY:**

The Meals on Wheels concept first arrived in Yolo County 50 years ago, when the need for low-income, homebound seniors to receive nourishing meals was identified by compassionate volunteers. By 1975, demand had increased, and Meals on Wheels Yolo County took the lead to ensure the continuity of this important work. Not surprisingly, the service level has grown more than 50 times larger since those early days. Nearly 1000 Yolo County seniors in need of assistance are now provided with five nourishing meals each week via three weekly wellbeing visits by a trained, caring volunteer. Focused upon building the organization's capacity and operational fortitude, "Operation Accelerate" is speeding ahead Meals on Wheels Yolo County's ability to nourish more seniors in more Yolo County communities, more nutritiously and more equitably in the near future.

**\*\*Meals on Wheels Yolo County is an Equal Opportunity Employer\*\***