CHEF SUPERVISOR
Job Announcement

Do you want to be part of an innovative organization helping vulnerable and isolated seniors EAT: Eat, Age, Thrive in Yolo County and beyond? Is making a meaningful difference through your work a priority in your career? Meals on Wheels Yolo County (MOW Yolo) is seeking a hands-on culinary leader who is passionate about nutritious food, team development, and operational excellence to help provide healthy, high-quality meals to older adults and individuals with mobility challenges.

MOW YOLO APPROACH

Meals on Wheels Yolo County is looking for a Chef Supervisor to join our dedicated Food Services team. We are seeking a leader who will:

- Provide day-to-day leadership and direction to kitchen staff, fostering teamwork, accountability, and a positive work environment.
- Oversee efficient, consistent meal production while maintaining high standards for nutrition, food safety, quality, and service.
- Support food security and healthy aging by helping seniors throughout the region EAT: Eat, Age, Thrive.
- Promote innovation, continuous improvement, and responsible use of resources.
- Positively represent MOW Yolo and demonstrate a strong commitment to our mission.

POSITION SUMMARY:

The Chef Supervisor works under the direction of the Food Services Manager to oversee daily kitchen operations, supervise and train kitchen staff, and ensure the consistent preparation of nutritious, high-quality meals that meet MOW Yolo's nutrition, quality, and food safety standards. This position balances hands-on meal production with staff leadership, workflow coordination, inventory management, and continuous improvement to support MOW Yolo's mission to nourish and engage vulnerable seniors and individuals with mobility challenges throughout Yolo County.

For full position details, view the job description at https://mowyolo.org/about-us/careers/.

USUAL WORK SCHEDULE:

The Chef Supervisor is a full-time, non-exempt position, working Monday through Friday, 5:00 a.m.–1:30 p.m., at the Meals on Wheels–Sutter Health Senior Nutrition Center in Winters. Occasional overtime and travel to MOW Yolo locations throughout Yolo County may be required.

ESSENTIAL JOB DUTIES AND RESPONSIBILITIES:

1. Oversee and participate in daily meal production, ensuring recipes, portions, nutrition standards, food quality, and production schedules are met.
2. Assign tasks, coordinate kitchen workflow, monitor productivity, and ensure meal quotas and delivery schedules are achieved.
3. Supervise, train, coach, and support kitchen staff and volunteers, promoting teamwork, accountability, effective communication, and professional conduct.
4. Calculate ingredient quantities and recipe yields, monitor inventory, coordinate supply needs, and maximize resources while minimizing food waste.
5. Ensure compliance with food safety, sanitation, temperature control, storage, labeling, and documentation requirements, including applicable Yolo County Environmental Health standards.
6. Maintain kitchen cleanliness and organization; identify equipment and facility issues and coordinate reporting and follow-up.
7. Communicate regularly with the Food Services Manager regarding staffing, production, inventory, quality, and operational needs.
8. Support staff onboarding, cross-training, implementation of procedures, and continuous improvement in kitchen efficiency and consistency.
9. Collaborate with delivery personnel, volunteers, Programs staff, vendors, and other stakeholders to support effective meal service operations.
10. Demonstrate flexibility, initiative, and a willingness to take on new responsibilities as MOW Yolo grows. Attend required staff meetings, represent MOW Yolo positively, and perform other duties as needed, including Kitchen Aide and Driver responsibilities.

QUALIFICATIONS:

1. Three or more years of experience in a commercial, institutional, or high-volume food production kitchen; supervisory or lead experience strongly preferred.
2. Demonstrated culinary skills and the ability to coordinate high-volume meal production while maintaining consistent quality and nutrition standards.
3. Ability to lead, motivate, train, and coach employees while promoting accountability and a collaborative work environment.
4. Strong organizational, time-management, communication, and problem-solving skills, with the ability to prioritize tasks and meet deadlines.
5. Knowledge of food safety, sanitation, temperature control, inventory management, production planning, and applicable health regulations.
6. Ability to follow recipes, calculate ingredient quantities and yields, maintain accurate records, and adapt to changing operational needs.

7. Ability to exercise sound judgment, work independently, and build positive relationships with staff, volunteers, clients, vendors, inspectors, and other stakeholders.
8. Proficiency with or willingness to learn electronic systems used for production tracking, inventory, documentation, and communication. Microsoft Office Suite experience is preferred; Google Workspace familiarity is a plus.
9. Commitment to MOW Yolo's mission, teamwork, innovation, continuous improvement, and professional conduct.
10. Ability to lift and carry up to 50 lbs., stand for extended periods of up to six hours, bend below the waist, and reach above the head, with or without reasonable accommodation.

POSITION LICENSES/CERTIFICATIONS:

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

COMPENSATION AND BENEFITS:

$25.00-$30.00 per hour, payable per the regular payroll schedule and subject to applicable withholding and payroll taxes and other deductions required by law. Full-time employees receive paid medical insurance, dental and vision coverage, vacation and sick time accrual, 11 paid holidays annually, and the option to participate in a 401(k) Retirement Savings Plan.

APPLICATION PROCEDURE AND TIMELINE:

Please submit your resume to 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:

Meals on Wheels Yolo County has a 50-year history as the only provider of fully prepared meals for food-insecure, isolated seniors in Yolo County. Today, MOW Yolo nourishes more than 1,000 aging adults in local cities and rural communities, as well as hundreds more regionally through its growing social enterprise operations.

Core programs include:

- **Home-Delivered Meals** – Primarily volunteer-delivered meals for seniors.
- **Café Yolo Social Dining** – Congregate dining that supports nutrition and social connection.
- **Weekend Food Project** – Shelf-stable meals for older adults.

- **MOW PAWS – Pets and Well Seniors** – Pet food assistance for isolated seniors and their furry companions.

MOW Yolo advances its mission through strategic planning, regional partnerships, and innovative programs that help seniors EAT: Eat, Age, Thrive, while supporting their ability to age in place with health, independence, and dignity.

Every position at MOW Yolo helps advance our mission. We value collaboration, accountability, and an entrepreneurial spirit that encourages employees to contribute ideas, improve operations, and support organization-wide success.

Learn more about our programs and impact at www.mowyolo.org.

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