

Sprout Lead Cook - Job Description

About Hole Food Rescue & Sprout: Hole Food Rescue is a nonprofit in Jackson, WY with the mission to reduce food waste and cultivate food security. The *Sprout Summer Lunch Program* provides free, healthy lunches to Teton County families for 11 weeks of summer in a fun and welcoming manner.

Job Summary: The Sprout Lead Cook will coordinate and manage food preparation for the Sprout Summer Lunch program. The Lead Cook will use rescued and purchased ingredients to prepare healthy meals and package them at Hole Food Rescue's commercial kitchen. The Lead Cook will create nutritious, culturally diverse, and well-rounded meals with the support of a prep cook and HFR volunteers. This role will be critical to cultivating food security for Teton County youth.

Qualifications:

- Proven work experience as a chef or cook
- Hands-on experience with various kitchen equipment
- Ability to work well with a diverse group of people of all ages
- Excellent time management abilities
- Familiarity with food safety regulations (ServSafe Certification preferred)

Duties & Responsibilities:

- Prepare 200-300 meals daily, Sunday-Thursday.
- Inspect supplies, equipment, and work areas to ensure the kitchen operates efficiently and meets quality and sanitation standards.
- Collaborate with PD to plan a menu with two daily options and direct food preparation.
- Supervise and train Prep Cook and volunteers in food preparation, service, and sanitation procedures.
- Analyze problems with kitchen operations and establish procedures to alleviate these problems.
- Recommend measures for improving kitchen procedures.
- Assign prep cook and volunteers duties, responsibilities, and workstations to increase service quality and enhance job safety.
- Supervise kitchen cleaning to ensure sanitation regulations are met.
- Conduct food inventory, including produce, dairy, meat, and dry goods, and order replacements as necessary to minimize food waste and reduce excess food costs.

Schedule:

- Sunday-Thursday ~ 3:30 - 8:00 pm (approximately 25 hours/week) *schedule of times and days can be adjusted if needed, but the schedule will be consistent week-to-week once agreed upon.
- Employment Period: Monday, June 6th - Thursday, August 29th
 - Onboarding & preparations: June 3rd - 7th
 - Meal Prep: June 16th - August 29th
 - Million Pound Party: August 22nd



Compensation & Benefits:

- \$35/hour

Reports To: Program Director (PD)

Applications: To apply, interested candidates should send their resumes to: ivan@holefoodrescue.org.

General Provisions: This Agreement sets forth and establishes the entire understanding between the organization and the Prep Cook. Any prior discussions or representations by or between the parties are merged into and rendered null and void by this Agreement.

Hole Food Rescue is an equal opportunity employer and service provider.