

Child Nutrition Program Chef-Culinary Trainer								
Reports to: Child Nutrition Program Supervisor		Work Year: 12 months/242 days						
Evaluation:	In accordance with the Board approved Personnel Evaluation Plan							
General Overview								
The CNP Chef-Culinary Trainer plans and creates new menu items for school meals. Trains cooks and technicians in meal preparation methods, portion size, and nutrition of new menu items and menu items currently in production.								
Performance Responsibilities								
<ul style="list-style-type: none"> •Ensures safe and sanitary preparation of foods at all school sites through training and site visits. •Assists in developing and improving recipes to adapt to student preferences, needs, and USDA regulations. •Assists in planning and creating menus. •Trains all Child Nutrition employees on culinary techniques that yield healthier, more flavorful, and more student-favorable foods. •Product research and testing. Track food trends and incorporate them into the Child Nutrition Program. •Conducts Taste Tests with students with new products and recipes. •Provides frontline culinary resources and support. •Manage MealViewer program. •Identify areas of overproduction and develops action plans to reduce waste. •Develops and implements marketing and promotion of Child Nutrition at all schools to increase student participation and satisfaction. •Evaluates cafeterias for appropriate marketing materials and atmosphere. •Assist Child Nutrition staff with serving breakfast, lunch, snack, and / or supper. •Develop and manage the School Wellness Policy. •Attend all required meetings and trainings. •Neat, well groomed, appropriately dressed appearance. •Performs other related duties as required or assigned. 								
Minimum Qualifications								
<ul style="list-style-type: none"> • Associates degree in Culinary Arts/Food Science is preferred • Minimum of 3-5 years of experience as a Chef. • Supervisory experience is desired. • ServSafe Certification is preferred. • Strong oral and written communication skills. • Computer and technology skills. 								
<p>Job descriptions are designed and intended only to summarize the essential duties, responsibilities, qualifications, and requirements for the purpose of clarifying the general nature and scope of a position's role as part of the overall organization. Job descriptions do not list all tasks an employee might be expected to perform, and they do not limit the right of the employer/supervisor to assign additional tasks or otherwise to modify duties to be performed – even if seemingly unrelated to the basic job. Every employee has a duty to perform all assigned tasks. An employee who is assigned a duty or task believed to be unlawful should report the assignment to the Director of Human Resources. It should also be noted the order of duties/responsibilities as listed in the job description is not designed nor intended to rank the duties in any order of importance relative to each other.</p>								
Employee Sign-Off								
<p><i>My signature indicates that I have received, reviewed, understand, and agree to this job description; and further acknowledges that I have received a copy for my records.</i></p>								
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