

## Kitchen Substitute

Intermittent/on-call, Non-exempt (Hourly)

**Application Deadline: Ongoing** 

Verner Center for Early Learning is seeking applicants for a Kitchen Substitute to occasionally help us feed our young students wholesome and yummy food. Based in east Asheville, Verner is the home of Rainbow In My Tummy®, a signature program committed to improving the quality of food served in early care settings. The Verner kitchen supports our two centers, serving 200 students and staff daily.

This position, in cooperation with the Food and Nutrition Manager, prepares and distributes healthy meals and snacks while maintaining a sanitary, orderly, and positive environment utilizing the following skills:

- Prepping whole foods with efficiency and minimal waste.
- Portioning proper serving sizes using basic math.
- Routine cleaning of small commercial kitchen and equipment.
- Verbal communication skills to contribute to ongoing quality enhancement.

## Successful candidates will:

- Have a passion for the well-being of young children and healthy foods.
- Be able to meet NC state licensure requirements including drug and background testing.
- Have food preparation and cooking experience, or a willingness to learn.
- Exhibit a courteous and professional demeanor.
- Be willing and able to join and participate in a fun and cooperative environment.

Position requires standing lifting up to 60 pounds, squatting, and walking in indoor and outdoor locations. Scheduled hours may vary between 6 am and 5 pm; 7 am-3 pm is typical.

Substitute hours vary, based on staffing needs. Substitutes are scheduled to cover for vacations, illness, and special event preparation.

To learn more about Verner and Rainbow In My Tummy®, please visit <u>www.vernerearlylearning.org</u> and www.rainbowinmytummy.org.

Please address specific questions about this position to Genie Gunn, Food and Nutrition Manager at ggunn@verneremail.org. No phone calls, please.