

Hot Lunch Coordinator

Job Description

The Hot Lunch Coordinator will serve meals to students four days a week for approximately 140 days out of the year.

Responsibilities:

- Plan (create monthly menu), order, prepare, and serve hot lunch to students.
- Manage purchasing of food and supplies
- Maintain a clean and safe kitchen environment
- Wash and sterilize dishes

Requirements:

- Must be proficient in food preparation and cooking techniques
- Have the ability to plan well-balanced menus
- Be able to accommodate different dietary restrictions and nutrition requirements
- Possess a strong knowledge of food safety practices