NOURISH US.

Come cultivate + celebrate the intellectual, imaginative + humanitarian promise of each student



SCHOOL CHEF (JOB SHARE)

Starts August 24, 2018, Part-Time

We seek a team member who is:

- a talented cook inspired to provide 180 kids + 40 employees with nutritious, fresh, high-quality lunch + snacks
- a flexible + team player, coordinating with members of team to work in a job-share capacity
- a researcher, excited by the opportunity to introduce new recipes
 + suppliers
- a creative thinker, able to envision possible kitchen redesign
- a culturally competent, engaged community member
- an excellent communicator + collaborator

From our website: "We cook a kidfriendly, hearty lunch for the Preschool, Kindergarten + Elementary children, prepared from scratch + made with love."



Jessica Battilana

Food Services Co-Manager,
Author of Repertoire: All the Recipes
You Need + freelance writer - "I have
spent the majority of my career
writing about food and the people
who make it."

If you are ready to join us, send a single document by 5/18 with your letter of interest, resume + 3 references to: jobs@sfschool.org

See us today: www.sfschool.org
+ how we will grow: Strategic Plan
Questions?

2005(10113)

Just give us a call: 415.239.5065

The Work

- Prepare family-style lunch for Preschool through 5th grade students + employees
- Work in partnership with team on Wednesday + Thursday, + work independently on Fridays to provide simpler lunch to Preschool students + employees
- Develop exciting + healthy weekly menus
- Coordinate with team to order food throughout week
- Maintain an organized + clean kitchen, knowing all sanitation + safety standards in compliance with regulatory requirements.
 (Dishwashing provided by custodial team)

Requirements

- Experience with food services
- Maintain a Food Handler's Certificate (The School will sponsor this training as needed.)
- Ability to train + effectively supervise others
- Ability to lead by example in a production capacity
- Ability to effectively + safely use kitchen food service equipment
- Ability to work with people at all levels of the organization, parents, volunteers + visitors; must have a customer-service orientation

The San Francisco School

An independent school,
pre-K through eighth grade,
with a commitment to a
multicultural + inclusive community
The School embraces San Francisco's
ethnic, cultural + economic diversity.
Our progressive approach to education
encourages children to develop
self-reliance,

strong academic skills,

creativity,

+ a sense of **social justice**. They graduate

academically prepared, inquisitive,

courageous,

+ eager for the challenges ahead.

We are committed to increasing staff diversity, both to reflect the high value SFS places on multicultural understanding + for the direct benefit of each student.