



Title: Child Development Center Cook

Campus: Uvalde

Job ID: 242513710201

Closing Date: January 1, 2025

Job Summary: The cook will prepare breakfast, lunch, and snacks in compliance with The Child and Adult Care Food Program. Place food orders according to planned menus and maintain records as required. Wash and sanitize dishes from snacks and meals according to health regulations. Maintain the kitchen in a clean, orderly fashion and store food and utensils as required by regulating agencies. Work rules, code of conduct and other policies are part of the essential functions of the job.

Classification: Full-time, Non-Exempt

Department: Child Development Center

Salary: Commensurate with education and experience; 12 month, 40-hour week.

Other Benefits: Benefits package available (Health/Life insurance, retirement plan, sick/personal leave, holidays, waived tuition for eligible employees and dependents).

QUALIFICATIONS

Education: High school diploma or its equivalent.

Experience & Training: One year of verified experience in a licensed child care facility helpful. Experience with The Child and Adult Care Food Program helpful.

Additional Qualification Requirements: Must be able to lift 20 pounds, kneel, stoop, bend, climb, push. Must possess required knowledge, skills, abilities, and experience and be able to explain and demonstrate, with or without reasonable accommodation, the essential functions of the job. Candidate must be authorized to work in the U.S. and must provide verifiable credentials; successful completion of background checks specified for the position. Travel required to other geographic locations served by the college.