

Holy Family School

Huntsville, Alabama

Position: Kitchen Manager/Cook

Status: Full-time, benefits eligible

Salary: From \$13.50 per hour

Expected Hours: 35 – 40 per week

Key Responsibilities

Meal Preparation: Plan and prepare nutritious meals for students according to established menus and dietary guidelines.

Kitchen Management: Oversee the day-to-day operations of the school kitchen, including inventory management, ordering supplies, and maintaining a clean and organized workspace.

Supervision: Lead and supervise kitchen staff, ensuring a positive and collaborative work environment.

Food Safety: Strictly adhere to ServSafe principles and guidelines to maintain a high standard of food safety and hygiene.

Qualifications

- ServSafe certification is mandatory.
- Previous experience in a school or institutional kitchen setting is preferred.
- Strong knowledge of food safety regulations and best practices.
- Excellent organizational and communication skills.
- Ability to work collaboratively in a fast-paced environment.

How to Apply

Holy Family School is an equal opportunity employer. We encourage candidates from diverse backgrounds to apply.

Interested candidates should submit their resume, cover letter, and a list of professional references to rlockwood@hfscatholic.com. Please include "Kitchen Manager/Cook Application - [Your Name]" in the subject line.

Join us in fostering a healthy and supportive learning environment for our students through nutritious and delicious meals!