



NOW HIRING

Rensselaer Central School Lunch Program

HEADCOOK POSITION

Head Cook Operates the school food service program in accordance with the school corporation policies and procedures, local health regulations and ongoing requirements.

- Preparing daily bank deposits.
- Over seeing work methods, sanitation, and health standards.
- Ensure efficiency and compliance with sanitary and health standards.
- Attends safety and manager meetings as required.
- Becomes thoroughly familiar with all position duties, equipment, and operations.
- Directs and assigns work to unit food service staff.
- Prepares all food items for daily service to students/staff.
- Prepares and maintains accurate records of all meal components prepared and served.
- Responsible for checking quality, quantity, and accuracy of all deliveries.
- Responsible for ordering food and supplies as needed for operation of food service program.
- Individual will need to receive a ServSafe Manager Certification
- Must be able to lift and carry 50 lbs.

Applications available at:

**Rensselaer Schools Administration Office
900 E. Washinton St. • Rensselaer. IN 47978**