

**Job Description and Duties:**  
**Chef/Gardening Educator**

We are currently seeking a chef to join our team. Experience required in planning, prepping, cooking, and distributing a daily meal service to a community of 100+ members. An ideal candidate enjoys gardening and will work with the children and classroom teachers to incorporate and utilize produce from our small school garden.

Employ a warm, collaborative, dedicated, and hardworking personality. Highly responsible, dependable, organized, self-motivated, and professional. Exhibits great time management skills. Salary based on an average of a 40 hour work week. Must be on time and fulfill all responsibilities.

Create a monthly meal plan as well as a grocery list following a budget. Menu is approved by the school director and must follow nutritional guidelines.

Maintain safety and general tidiness and cleanliness of the kitchen, dishes, equipment, and supplies per licensing standards

Maintain food storage per licensing standards.

Occasional obligations outside of the school hours may be required.

Will obtain background check, medical exam, and complete the ServSafe food manager certification course prior to employment. The Atelier School of Creative Learning will reimburse for expenses accrued for background check and food manager certification.

Benefits Include: 12 month salary with paid holidays and school breaks, Health Insurance, Sick/ Personal Leave, IRA contributions, 50% Tuition discount for enrolled children, Professional development opportunities.