

Job Description and Duties:
Chef/Gardening Educator

We are currently seeking a chef to join our team. We are currently seeking a chef to join our team. Experience cooking for a school community of 100+ members. An ideal candidate enjoys children and being involved in a learning environment.

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.

Follow a menu created by the supervising chef.

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.