

Preschool Chef

Reports to: Executive Director

The Preschool Chef prepares fresh, healthy family-style meals for children ages one through six.

Ideal candidates:

- · are passionate about healthy food
- · enjoy serving others
- · have experience preparing food for large groups or families

The Preschool Chef will:

- · prepare wholesome and healthy meals for children ages 1-6
- · plan menus that are culturally responsive and spark children's interest with creative and colorful presentations.
- · help teachers serve meals in a pleasant family-like atmosphere
- · shop for and source food in alignment with nutritional standards for children
- · maintain a clean and healthy kitchen

Some of the wonderful benefits of being a part of the OICH family are:

- · competitive wages, benefits, and paid time off
- · scholarship and paid professional development opportunities
- · supportive and professional work environment

Orcas Island Children's House is an Equal Opportunity Employer. Employment contingent upon successful completion of a background investigation. Must maintain current food handler's permit, CPR, and first aid certification. This position requires long periods of standing and lifting.

Resumes and cover letters should be emailed to info@oich.org. Compensation is commensurate with experience and education.

We look forward to meeting you!