



## Volunteer Position Description

Title	Breakfast Cook – Winter Season
Description	A Breakfast Cook is responsible for working in a team to prepare and serve a morning meal for up to 200 people, while upholding all food safety guidelines. Food is provided by the Shelter, unless volunteers wish to provide specific items.
Time Commitment	<ul style="list-style-type: none"> <li>• Weekly, every other week, or monthly</li> <li>• <b>Mornings (5:30 – 7:30am)</b></li> <li>• Up to seven positions available per shift – Great for groups!</li> </ul>
Reports to	Volunteer Manager; Program Staff; Kitchen Lead
Works with	Program Staff; Kitchen Lead; Other Kitchen Volunteers; Shelter Residents
Primary Duties	<ul style="list-style-type: none"> <li>• Wear closed toed shoes and maintain proper kitchen volunteer hygiene.</li> <li>• Review the menu with the Kitchen Lead and locate the food for your meal.</li> <li>• Complete your food preparation and cooking task, while following all food safety guidelines – hand washing, glove use, prevent food group cross-contamination.</li> <li>• Clean up the food preparation areas and wash, dry, and lock all knives and other sharp objects in the knife cabinet before meal service.</li> <li>• Set out self-serve beverages, pastries, breads, and condiments at the end of the serving line (No need to set out dining room chairs).</li> <li>• <b>Serve breakfast 6:30 – 7:15am</b> and offer second helpings or food to pack for lunch 15 minutes before the meal ends.</li> <li>• Properly cool, seal, and store or compost leftovers and turn off all appliances.</li> </ul>
Skills Needed	<ul style="list-style-type: none"> <li>• Kindness, patience, respect for others</li> <li>• Ability to remain calm in potentially stressful and chaotic situations</li> <li>• Basic kitchen and cooking skills</li> <li>• Good communication and problem solving skills</li> <li>• Willingness to take direction and work independently</li> <li>• May be required to stand for up to 2 hours and lift at least 15 pounds</li> </ul>
Training Provided	<ul style="list-style-type: none"> <li>• Basic kitchen and food safety</li> </ul>
Benefits	<ul style="list-style-type: none"> <li>• Be a part of and give back to the community</li> <li>• Gain experience in a commercial kitchen</li> <li>• Learn large scale food preparation and service skills</li> </ul>