

YOSHC Cook

We have an exciting opportunity for a responsible, caring, passionate Cook to join our YOSHC team. This role is perfect for someone seeking flexible employment during school hours (school holiday shifts also involved).

Join a team of motivated and dedicated individuals providing care to school aged children. YOSHC prides itself on the high quality service we provide collaboratively with the school and local community.

Duties & Responsibilities:

- Plan and prepare nutritious, well-presented and appropriate meals and snacks for school-aged children, during Before and After School Care as well as Holiday Care
- Develop a seasonal menu that caters for individual requirements, i.e. medical conditions, food preferences and cultural considerations
- Ensure that best practice food safety and hygienic standards are upheld in the kitchen
- Provide training to Educators regarding best food practice
- Build positive connections with families, children, management and staff from a diverse range of backgrounds.

Requirements:

- Applicants must be happy, flexible, independent, caring and enthusiastic
- Available for 25 hours per week (5 hours a day, Monday to Friday, including during school holidays), initially on a casual basis with the potential to go permanent part-time
- Experience in preparing meals is essential
- Food preparation qualifications are preferable
- Hospitality experience or catering experience within a childcare environment is desirable
- Must have or be able to complete a valid full First Aid certification, CPR and Asthma and Anaphylaxis Management Certification
- Must have or be able to obtain a Suitability Card or Working with Children Check Card (Blue Card).

To apply

If you would like to be a part of our growing and exciting YOSHC team please forward your cover letter and resume to charlee@yoshc.com by COB Friday the 13th of March.