



Kitchen Chef / Cook

Reports to: Head Chef

Supervisory Responsibility: None

Position Classification: Non-Exempt; Hourly

Position Description: Meals On Wheels of Tampa (MOWT) Chef / Cook will participate in the daily food preparation for all MOW programs, following all safety and sanitation processes. Will work with the Head Chef to implement new recipes and add suggestions for improvement.

Position Skills & Qualifications:

High School Diploma
2 to 3+ years' experience in large quantity meal preparation and menu planning
Basic Knowledge of Therapeutic Diets
Catering experience not required, but preferred
Serve Safe Manager Certification; or able to obtain in the first year
Strong leadership, communication, problem-solving, and customer service skills
Mission driven

Duties and Responsibilities:

- Drive the daily process of food preparation and production, ensuring quality and portion control, and enforcing safe food handling and sanitization procedures.
- Assist Head Chef and kitchen staff with on-time food prep and delivery for all programs.
- Assists in supervising kitchen staff, reviewing work to provide guidance, clarification, and motivation.
- Work with the Food Service Director and Head Chef to develop new recipes, test new food products, and suggest new techniques for food preparation to ensure consistent high-quality food, when needed.

Other:

- Support Meals On Wheels of Tampa events with food preparation and staffing.
- Provide excellent customer service to all food service partners.
- Be an active and enthusiastic participant in the MOW team.
- Other duties as assigned by the Food Service Director or Head Chef.