



P.O. Box 67, 320 Pensacola Road, Burnsville, NC 28714

*Are you looking for a career where you will have the opportunity to transform lives? Would you like to be a part of a professional work family atmosphere, where helping others is our shared vision? Would you like to **LIVE, WORK, and PLAY** in the beautiful mountains of Yancey County - The Gateway to Mount Mitchell? If all of that sounds appealing to you, consider joining us at Yancey DSS!*

JOB VACANCY

Daycare Cook II - Little Hands Learning Center

County Grade(s): 51-53

Hiring Range: \$24,198 - \$30,248

Closing Date: Until filled.

Position will be available January 10, 2023.

We are looking for employees that meet the qualifications in the Job Description.

APPLICATION PROCESS

Interested candidates should submit:

- *Letter of Interest*
- *Yancey County Application for Employment*
<https://yanceycountync.gov/images/PDF/Vacancy/YanceyCountyEmploymentApplication.pdf>
- *Transcripts*
- *Three (3) references to:*

*Yancey County DSS
Attn: Sonya Morgan
PO Box 67
Burnsville, NC 28714
or to sonya.morgan@yanceycountync.gov*

Applicants will only be given credit for information provided in response to the application process in order to receive full credit for their education, training, and experience. No additional information will be solicited by Yancey County DSS.

The mission of the Yancey County Department of Social Services is to respectfully assist families and individuals by helping them maintain, and/or enhance their quality of life; to prevent abuse, neglect, and exploitation of vulnerable people in the community.

Daycare Cook II

Job Description

DESCRIPTION OF WORK – The cook is responsible for menu planning and daily preparation of nutritious meals, including breakfast, lunch, and snacks in a child care center for children ages 0 – 5 years and the adult workers. The employee in this position works closely with the center director in ordering, inventorying food, purchasing food and supplies for the center and is responsible for the total operation of the kitchen, including keeping all work areas, kitchen surfaces, tools, instruments, and equipment clean and sanitized. The cook may also be responsible for assisting with the supervision of children in the classroom. The cook is responsible for maintaining records and reports necessary to comply with the USDA Child Care Food Program.

RECRUITMENT STANDARDS

Knowledge, Skills, and Abilities: Considerable knowledge of food preparation and nutrition; knowledge of amounts of raw foods and supplies for the number to be served; knowledge of food buying, handling, storage, holding; knowledge of good health and sanitation practices; ability to interpret and follow standard recipes and prescribed menus as well as specific oral and written instructions; ability to maintain high standards of cleanliness, food and workspace sanitation; ability to interpret and comply with the Child Care Food Program requirements and the North Carolina environmental health regulations.

Minimum Education and Experience: - Education and/or experience in food preparation that is directly related to the job and consistent with accepted practices of the trade equivalent to two years of experience in a commercial and/or institutional setting. Candidate must possess or be willing to obtain ServSafe Certificate.