

Mobile Chef Advisor

Healthy students are better learners. The GWCHF is proud to partner with schools to ensure that each of our students has access to the good nutrition, regular physical activity and proactive social and emotional support needed for effective learning. Our foundation partners with schools to create “cultures of health” with environments that make it easy for students and staff to make healthy choices.

Job Summary:

The Mobile Chef Advisor is a “changemaker”, who provides inspiration, education and coaching to help schools transform their food systems to promote nutrition with whole, fresh, scratch foods. The Mobile Chef Advisor provides culinary training, operational recommendations and support for improving program performance. The Mobile Chef Advisor will help food service directors and kitchen staff to set and achieve measureable goals related to increasing food quality, production efficiencies, and financial performance. The Chef Advisor engages students in food and nutrition education with cooking demonstrations, taste testing and educational classroom activities.

Major Responsibilities:

- Assess kitchen and school food systems to provide recommendations re: needed space, equipment, procurement, training and operational practices needed for successful transformation
- Design and lead Culinary Academy that trains food service employees in all areas related to enhancing culinary skills, safe food handling and nutrition
- Provide on-site coaching to ensure implementation of new practices learned in Culinary Academy
- Observe current work practices and offer suggestions to improve food quality and time management
- Develop and document new systems to improve production efficiencies
- Present team building exercises and hands-on workshops to improve morale
- Assist food service directors with recipe and menu development to meet USDA guidelines
- Provide regular recommendations and implementation support for strategies that will improve the quality and financial performance of the school food program
- Encourage program sustainability by coaching existing employees to train new staff on recipe production
- Engage students in nutrition education through cooking demonstrations, taste tests and classroom/garden educational activities

Major Qualifications:

- Proactive and resourceful in an entrepreneurial environment
- Strong facilitation skills and a track record of leading, inspiring and developing high performance teams
- Exceptional communication and relationship building skills

Knowledge of:

- Methods of quantity food preparation, service and storage, including cost controls
- Methods and practices of sanitary food handling and storage
- Methods of proper operation and maintenance of kitchen equipment
- Techniques of record keeping, procurement, and inventory maintenance
- Principles of good nutrition, nutritional requirements, and food values
- Sources of meats and fresh produce, ripening conditions and storage requirements
- Principles and practices of effective supervision
- Principles and practices of positive customer service skills
- Federal and state regulations governing child nutrition programs such as USDA commodity food program

Ability to:

- Analyze food service operations for effectiveness and efficiency
- Maintain records, compile and verify data, and prepare reports
- Organize and supervise menu planning and recipe preparation and testing
- Operate standard kitchen machines and equipment safely and efficiently
- Establish and maintain effective working relationships with various stakeholders encountered in the course of work
- Evaluate school nutrition services operations and activities

Education, Licenses, Certification or Formal Training

- Culinary Degree/Certificate Preferred
- ServSafe Certification Required
- High School diploma or equivalent
- Valid WI driver's license required
- Culinary and food safety training experience
- Nutrition education experience
- Media and/or advocacy skills