

- Arrive at 7:00am and get the carts loaded and ready for breakfast to be served at 7:30 am. (includes juice and food).
- Take out what ever will be served for lunch that day based on a pre set menu.
- At 8:00 a.m. retrieve all carts from the rooms from breakfast (the preference is that the teachers not leave the rooms as parents are arriving) and start cleaning and preparing the carts for the 9:00 am snack and re-stock any carts that need it.
- Make any juice that will be needed for the 9:00 am snack.
- Make sure food carts for each room are cleaned and sanitized after breakfast and made ready for the 9:00 am snack.
- Continue to prep the food to be served for lunch based on a preset menu.
- Deliver to each classroom the snack food cart on time, prepared for that age group.
- Start preparing fruits and vegetables for lunch and start the main course.
- Retrieve the carts from the rooms and clean and sanitize them. Prepare the carts with plates and utensils for lunch.
- Get the count at 10:30 am from the office for each room so that the correct amount of food will be served.
- Have the carts with the proper amount and serving of food out of the kitchen and delivered to each room at the right time.
- The right amount of food was prepared for each class to have seconds , so the cook should be going around to each room to see if more food is needed.(not the teachers ,especially in the toddler and 2 year old room., where they are needed most.)
- By the time that the 1 year olds and 2 year olds rooms are finishing with their food and carts, they can be retrieved as you are returning from serving the carts for the next time and classrooms.
- Start the process of cleaning by filling the sinks properly as per state. Food that is not served and can be stored and should be get put away with the proper dates placed on the outside labels of the containers.
- Go around to the classes that have been served and see if more food is necessary. (I would prefer the teachers to not have to leave their classes if possible.)
- Continue the cleaning process in between serving food (if possible).
- When all carts are brought back by the cook (preferably), start with putting all food away that can be used again at all with proper labeling.
- Let the cleaning process begin- dishes-garbage- carts- counters-stove-floors-etc...

- Fill in all cleaning sheets – refrigerator/ freezer sheets-labeling all food in the refrigerator/ freezer for state regulations.
- Have carts ready for afternoon snack-and any juice needed.
- I believe that the entire length of time in the kitchen should take from 7:00 am to 2:00pm
- The Cook’s job is the easiest of all the duties of the entire staff. The time in the kitchen is the cook’s time to do with as they please as long as the food leaves the kitchen, hot, with the right quantities, and the cart is ready to serve each and every classroom on time.
- There is a saying that goes, “If you ever saw how sausages were made, you would never eat one again.” I feel the same about the kitchen and the food coming out of it. As long as the food is being prepared correctly and the food comes out of the kitchen at the right time with no complaints, I am happy.
- I do not care if the cook is taking tap dancing lessons in the kitchen or studying for the seminar. It makes no difference to me. That person can be as creative as they would like or not and just follow the basics of preparing the food.

EXTRA INFORMATION

THE KITCHEN IS A PLACE IN THE SCHOOL THAT NO CHILD OR PARENT IS ALLOWED BY STATE REGULATIONS TO BE IN. THE KITCHEN IS A BEHIND THE SCENES AREA THAT CANNOT BE ACCESSED BY ANYONE AND THEREFORE CAN BE A RELAXED ATMOSPHERE. WHEN I WAS THE COOK I WOULD PLAY “HOWARD STERN” ON THE RADIO. THE RADIO WOULD BE TALKING ABOUT WOMAN’S BODIES AND PEOPLES BODILY FUNCTIONS AND NOT ONE PARENT OR CHILD WOULD KNOW OR HEAR.

YOU MUST REMEMBER IN THE CHILD CARE FIELD, IMAGE, LOOKS, AND A WHOLESOME DEMEANOR ARE SO IMPORTANT TO SHOW THE PARENT. THIS IS WHAT MUST BE CONVED AT ALL TIMES BY EVERYONE IN THE ORGANIZATION.

THIS IS NOT TO CONJOUR UP AN IMAGE OF A GUY OR GIRL IN THE KITCHEN WITH A WIFE- BEATER TEE SHIRT ON, SWEATY AND HAIRY AND SERVING CHILDREN THEIR FOOD. THE COOK WILL BE SEEN WHEN HE OR SHE IS SERVING THE FOOD OR GETTING THE COUNTS OF THE CHILD IN EACH ROOM SO THEIR APPEARENCES IS JUST AS IMPORTANT AS ANY ONE IN THE ORGANIZATION. THE COOK SHOULD HAVE ON A CLEAN APRON AND A HAIR NET OR HAT AND CLEAN, NEAT CLOTHES.

THE IDEA OF THE COOK HAVING A BEHIND THE SCENES ROLE IS THAT IT ALL HAPPENS IN THE KITCHEN AND THE COOK CAN DO WHATEVER THEY WANT WITH THEIR TIME.

THE FOOD THAT IS PURCHASED SHOULD BE OF THE BEST QUALITY AS POSSIBLE WITHIN A CERTAIN BUDGET. THE BUSINESS OF CHILD CARE IS A LIMITED INCOME BUSINESS. AT WHATEVER CAPACITY THAT YOUR FACILITY CAN HOLD WITHIN YOUR LICENSE REQUIREMENTS, IS ALL THE INCOME THAT CAN BE GENERATED. YOU CAN NOT GO OUT

AND GET MORE SALES OR REDUCE THE AMOUNT OF FOOD THAT YOU CAN LEGALLY SERVE. THE IDEA IS TO COMBINE AS MUCH FRESH FOODS (BANANAS , CELERY, CARROTS, ORANGES, ETC)...AS POSSIBLE WITH CAN GOODS.

TO USE AS MUCH PREPACKAGED FOODS (PIZZA ROLLS, SPAGHETTI O'S, CHICKEN NUGGETS, ETC...) ALONG WITH HOME MADE RECIPES (SOUPS, CASAROLAS ETC...) AS CAN BE FIT INTO THE BUDGET.

THE COOK IS ALSO SOMEONE CAN BE USED AS A FILL IN PERSON WHEN EVER NEEDED FOR A SHORT TIME IN A CLASSROOM OR THE OFFICE. IF A TEACHER SHOULD NEED TO USE THE BATH ROOM, OR GET SOME SUPPLIES AND THERE IS NO ONE THAT CAN FILL IN FOR THE TEACHER FROM THE OFFICE , THEN THE COOK CAN FILL IN FOR A SHORT TIME , UNLESS THERE IS SOMETHING GOING ON AT THAT MOMENT IN THE KITCHEN THAT JUST CAN'T BE STOPPED.

THE RATIO OF TEACHERS TO STUDENTS MUST BE MAINTAINED IN THE CLASSROOM AT ALL TIMES, SO A TEACHER CAN NOT JUST WALK OUT OF A CLASSROOM AT ANY TIME.

THE KITCHEN SHOULD BE SET UP AND MAINTAINED FOLLOWING THE STATE GUIDELINES. IT IS REALLY QUITE EASY AND IS ENTIRELY SPELLED OUT. THE TEMPERATURE OF THE FREEZER, REFRIGERATOR AND SINKS IS ALL SET FORTH IN THE STATE GUIDELINES THAT YOU RECEIVE WITH YOUR TRAINING BY THE STATE.

WHEN THERE IS A STATE REPRESENTATIVE THAT IS THERE TO INSPECT THE FACILITY, WHETHER IT IS THE HEALTH INSPECTOR OR THE LICENSING REPRESENTATIVE, THE COOK SHOULD BE READY. THE KITCHEN SHOULD HAVE THE PROPER MATERIALS AND UTENSILS, CARTS ETC...

THE KITCHEN SHOULD BE ABLE TO PASS ANY SNAP INSPECTION AT A MOMENTS NOTICE, AS THE STATE INSPECTORS SHOW UP UNANNOUNCED AT ANY TIME.

THE MAXIMUM PAY FOR THIS POSITION IS \$8.00 AN HOUR. THE HOURS PER WEEK WORKED SHOULD BE 35-37 HOURS. THE ONLY EDUCATIONAL REQUIREMENTS FOR THIS POSITION IS A HIGH SCHOOL DIPLOMA and a state certified kitchen prep course.