



Current job opening with Community Action Marin's CFS – Central Kitchen Program.

Job Title: Food Services / Kitchen Aide
Status: PART-time / Salaried / Non-Exempt
Org Band: Frontline
Salary Range: \$15,600 (20 hours per week)

To apply, send resume to: Kelsey Lombardi, Alignment Project Manager at klombardi@camarin.org

Job Summary: Under the supervision of the Kitchen Manager, performs routine duties in connection with the preparation and delivery of food products and supplies to multiple program sites throughout Marin County.

Primary Responsibilities

- Assist in meal preparation and packaging of food as directed.
- Assist in the daily cleaning of cooking utensils. General cleaning of kitchen appliances, including washing of the floors and work surfaces.
- Keep all areas of the kitchen organized and free from hazards.
- Assist in loading food into delivery containers and delivery vehicles and delivering the food to program sites.
- Communicate all oral and written instructions from various program sites to the kitchen staff.
- Pick up orders of produce and supplies from various local vendors as needed.
- Keep all delivery vehicles clean inside and out daily with routine maintenance checks weekly, report any conditions which require attention.
- Check in supplies and stock dry storage, refrigerators, and freezers, keeping them organized, sanitary and free of hazards.
- Perform other related duties as assigned.

Qualifications

- High School diploma or GED.
- 2+ years of experience working in the food service industry.
- Valid and current California Driver's License and a clean driving record in accordance with CAM's auto and liability insurance.
- Meet requirements for ten (10) annual hours of training in food service and safety and driver safety.
- Maintain personal dress in accordance with health regulations.
- Bilingual in English and Spanish preferred.
- Deep understanding – and ability to articulate – the role equity, inclusion, and diversity plays in our work.