The Lighthouse Shelter Job Description and Duties

Position: Kitchen Coordinator

The Kitchen Coordinator is responsible for the day-to-day efficient operation of The Lighthouse Shelter kitchen. He/she will ensure food safety and the overall cleanliness of the kitchen and equipment. This is a non-supervisory position and reports to the Executive Director.

Typical duties and responsibilities:

- 1. Ensure cleanliness of kitchen surfaces, floors and equipment.
- 2. Serve as primary lunch cook Monday-Friday.
- 3. Notify Executive Director of any equipment that needs service or replaced.
- 4. Ensure all donated, prepared food is properly labeled and dated for timely use and rotation.
- 5. Rotate food kept in coolers, freezers and pantries and keep an inventory to ensure timely and appropriate use and rotation. This includes ongoing replenishment of pantry supplies and paper goods.
- 6. Pick up food donations on scheduled and sometimes unscheduled days.
- 7. Sort food and supplies delivered from local vendors daily. Thursday includes pick up and unload food and supplies.
- 8. Monitor supplies required for kitchen operations and make timely requests for necessary supplies.
- 9. Ensure compliance of all guidelines provided by the Bi-County Health Department.
- 10. Ensure compliance of all guidelines provided by the St. Louis Foodbank.
- 11. Advise Executive Director of any changes or unusual occurrences that warrant attention.
- 12. Ensure breakfast foods are available for security to put out for breakfast each morning.
- 13. Keep individually wrapped snack foods in the eating area as available from donations.
- 14. Ensure peanut butter, jelly and bread are available for residents in the eating area.
- 15. Serve as a team leader to promote unity and harmony between residents, staff, volunteers, and non-employee workers.
- 16. Assist volunteer cooks with the items they need for the evening meal preparation along with any assistance they require.
- 17. Provide guidance to non-employee workers such as TANF, community service or senior workers that are assigned to kitchen duties. This includes kitchen volunteers.
- 18. Attend to other duties as assigned.

Qualifications: The successful candidate will be able to lift and move 20 pounds of food products and/or equipment throughout the Lighthouse. Good communication and interpersonal skills must be demonstrated daily. Must possess a knowledge of food safety requirements and maintain a current Food Service Sanitation License/Certificate as issued by the State of Illinois, Department of Public Health. A valid Illinois Drivers License must be maintained.

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