



Prep Cook (position includes Management and Food Policy Training)

Organizational Mission: Project Angel Heart improves health and well-being for people with life-threatening illnesses by preparing and delivering medically tailored meals and promoting the power of food as medicine.

Position Summary: The Brandon Foster Culinary Excellence Fellowship is a 24-month training program built for new and emerging chefs from diverse communities—including but not limited to, Black, Indigenous, People of Color, refugee, immigrant, and lesbian, gay, bisexual, transgender, queer or questioning, chefs—in Colorado. Fellows will receive a full-time professional chef position at Project Angel Heart, one of the country's leading food-as-medicine agencies. The Foster Fellowship will provide intensive training related to nutrition, kitchen management, and food policy, as well as public speaking and networking opportunities.

Amount of Time and Status: Full time, non-exempt, Monday-Friday

Reports to: Executive Chef

Compensation:

Project Angel Heart offers competitive benefits, including comprehensive health insurance options, long-term disability and life insurance, medical, parental, and family leave benefits, generous paid time off, wellness and meal benefits, employee assistance and perks program, and matching retirement fund after one year of employment. Pay is \$20 per hour.

Essential Responsibilities Include:

- Assisting with meal production (including production of protein, vegetables, and starches)
- Supporting Project Angel Heart's food-policy efforts
- Assisting with organizing and coordinating volunteer shifts to ensure meal prep and production
- Assisting with ordering and inventory management
- Conducting weekly inspection of safety and sanitation protocols in the kitchen including (but not limited to) preventing cross contamination, food storage and protein hierarchy, proper hand washing, first-in-first out product utilization, proper chemical storage, etc.
- Enforcing sanitation and safety procedures for food, kitchen staff, and volunteers
- Maintaining and organizes storage areas in freezer, refrigerator, and dry storage
- Assisting in cleaning and maintaining kitchen
- Filling in for other kitchen staff when ill, on vacation, or otherwise away from the kitchen
- Other duties as assigned

Immersive Training Includes:

- Introduction to food is medicine including education on nutrition recommendations for diseases, symptoms, and side effects, and how diet offerings meet those needs
- How to build a menu based off of ordering, inventory, budget, and diet offerings
- How to create a complete meal (protein, veg, starch, sauce). Includes training on small and large-batch production (including baking and starches)
- Designing a recipe that can be scaled and medically tailored. Training includes nutrition analysis to ensure the recipe meets evidence based nutrition standards, and cost analysis to confirm viability of production
- Public speaking and media training
- Public policy and legislative engagement training
- Two intensives led by top chefs in Denver

Preferred Qualifications:

- Degree in Culinary Arts and/or minimum of two years' experience in food preparation or other similar work experience
- Exceptional organization skills, attention to detail, and accuracy with numbers and documentation
- Basic comfort with computers, updating spreadsheets, and other Microsoft Office programs
- Willingness and ability to work with diverse populations
- Ability to lift a minimum of 50 pounds and to withstand refrigerator and freezer temperatures for extended periods.

Working Environment/Physical Activities

Work environment is a busy industrial kitchen and office. Regular walking and standing in hot and cold environments in the kitchen facility is required, along with frequent interaction with staff and volunteers. Physical activities include: standing several hours a day, the use of water, detergents, sanitizers and other chemicals as an essential part of daily cleaning and safety requirements, moving kitchen equipment, boxes and trays up to 50 pounds, handling knives and other sharp utensils, using a stove, oven, steamer, food warmer, steam table, walk-in refrigerator and freezer, sinks, and other electrical and mechanical kitchen equipment. Other activities include sitting at a desk, working on a keyboard and computer; and making phone calls. Position may require driving a vehicle on occasion, moving agency materials up to 50 pounds, and moving materials of up to 50 pounds in and out of a vehicle, and standing for various periods of time.

Application Procedure:

Please submit your resume and either a cover letter or video introduction (less than 3 minutes) on why you are interested in this fellowship, and how this fellowship will support your career trajectory. Submissions are accepted via email only to jobs@projectangelheart.org. No phone calls or drop-ins, please. Project Angel Heart values diversity and inclusivity and is thus always looking to diversify our staff with an eye toward race and ethnicity, sexual orientation, gender, and age, among other areas. Candidates who bring such diversity are encouraged to apply. Target start date: Immediately

Effective 9/20/21 Project Angel Heart is requiring all staff to be vaccinated against COVID-19. Applicants will be asked to show proof of vaccination.