

# **MANNA**

**Position Title:** Production Chef

**Employment Category:** Full Time, Exempt

**Reports To:** Food Service Manager and Director of Operations

# **General Description:**

MANNA is a nonprofit organization in Philadelphia providing nutrition services to improve health for people with serious illnesses who need nourishment to heal. By providing medically tailored meals and nutrition education, we empower people to improve their health and quality of life.

MANNA is an essential organization and remains open during the COVID-19 pandemic. We are currently following strict safety guidelines to keep employees and volunteers safe.

The production chef must be very well organized, with good cooking and interpersonal skills. Experience in large production cooking. They must be able to oversee and direct volunteers with no food service experience and function in all aspects of kitchen production and duties.

### Specific duties include:

- Assist in the production of all meal preparation.
- Oversee and follow through with the necessary diet modifications, making sure that all clients get the proper food.
- Oversee and give instructions to the porters, making sure all lists and protocols are followed.
- Meet, greet, and assist all volunteers, making sure they are properly instructed in their assigned task.
- Carry out all other duties as assigned.

#### Qualifications and Experience:

- Must be able to lift items weighing 50-75 pounds
- Excellent organizational skills
- Must have at least 5 years' experience in food production



- Comfortable working in a demanding, fast-paced, and dynamic environment
- SERV Safe Certified and Licensed Food Preparer with City of Philadelphia
- Must Pass Drug Screen
- Nutrition background a plus

### Salary:

Compensation is proportionate with candidate's skills and experience. Annual salary range is \$42,000 - \$48,000

To apply for the position, please send a cover letter with your resume to:

Mike Stellaccio Food Services Manager MStellaccio@mannapa.org