Position Title: Food Service Assistant
Status: Part Time, Non Exempt, 15-25 hours with potential of full-time work during the summer months
Reports to: ECC Chef

Background:
The Jewish Alliance of Greater Rhode Island (the Alliance) serves to enrich the quality of life for Jews in Rhode Island, in Israel, and around the world. Today’s Alliance is where the community comes together as one to develop responses to critical issues facing Rhode Island. We do this through philanthropy, education and wellness opportunities, community relations, and by convening agencies, synagogues, and organizations to address issues of common concern. Together, we translate Jewish tradition and values into action. All of our work is guided by our core values:

Tzedakah: upholding the Jewish traditions of righteous giving and justice.
L’dor v’dor: securing a future filled with Jewish tradition and heritage.
Tikkun Olam: repairing the world.
Hineni: standing with others so no one stands alone.
Klal Yisrael: supporting worldwide Judaism and the State of Israel.
Torah: pursuing knowledge and lifelong learning.

Summary of Job Description:
The Food Service Assistant works under the direct supervision of the ECC Chef and is responsible for assisting in the preparation and distribution of meals for the Early Childhood Center and Summer Camp. The FSA is responsible for knowing how to use a variety of techniques to prepare dishes, and must follow all sanitation requirements.

Primary Responsibilities:

- Prepare items prior for meal service, such as chopping vegetables, precooking and any other prep work as needed
- Maintain sanitation standards for ensuring the kitchen areas and equipment used meets regulations set by the RIDOH and DHS
- Assist in the set-up and breakdown of kitchen duties, including receiving, storage and distribution, ensuring food is stored in appropriate conditions

Qualifications:

- Demonstrated experience with the Alliance’s core values and a clear commitment to them
- Strong interpersonal and communication skills, and the ability to work effectively with a wide range of constituencies in a diverse community
• Knowledge of CACFP and SFSP, with respect to adherence to menus, recipes and portion size
• Work experience in cooking and/or food preparation for multiple individuals, preferable in a childcare facility
• ServSafe, CPR and First Aid certifications
• DHS clearance and background check (If hired)
• Able to lift 20lbs to 50lbs
• Able to stand for 7 hours at a time