



KITCHEN VOLUNTEER LEADER WANTED!

Do you want to hone your culinary and organizational skills to fight hunger? The Food Bank kitchen is a 4200 sq. ft. commercial kitchen equipped with large-scale production equipment that we use to make meals for those in need. The Kitchen Volunteer Leader will work with volunteers to help produce about 700 meals per day during the school year and 3,000 meals and snacks per day during the summer months.

The Kitchen Volunteer Leader will:

- Supervise and instruct other volunteers on the tray line, ensuring that proper food safety standards are met as well as making sure that meal components and servings sizes are accurate
- Supervise meal sealing to ensure that meals are properly sealed and ready for delivery
- Supervise other kitchen tasks including cleaning and sanitizing coolers, food production tasks and daily kitchen cleaning tasks
- Support other kitchen activities such as value-added meal production, disaster relief meal production and other kitchen events

If you are interested in becoming a Volunteer Leader at the Central Texas Food Bank to help feed your neighbors, consider becoming a Kitchen Volunteer Leader. While helping to feed children in the community, you will also hone your culinary and production skills. You must be willing to get your own Food Manager's Certificate and we can help prepare you for this. No prior knowledge or experience is needed, but we do require that you commit to coming at least once a week for 4 months.

Contact volunteer@centraltexasfoodbank.org to learn more.