



## Little Brothers - Friends of the Elderly Head Chef Volunteer Job Description

**Position:** Head Chef Volunteer  
**Reports To:** Assistant Director for Social Programs  
**Position Objective:** To orchestrate, plan, and cook home-style meals for LBFE monthly and birthday luncheons.

### **Duties and Responsibilities:**

- Attend LBFE orientation and basic training session (*One and a half hours*)
- Complete application form, including background check
- Work with Assistant Director for Social Programs to plan a delicious and affordable menu for approximately 35 people
- Relay food needs to Program Manager
- Cook meals
- Utilize assistance of other kitchen volunteers
- Assist with washing dishes as needed
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### **Qualifications:**

- Knowledge of cooking and cooking for larger groups
- Knowledge of food safety/sanitation and convection oven cooking
- Creativity
- Desire to make tasty and healthy home cooked meals
- Ability to direct and lead volunteers
- Ability to stand for long periods of time
- Willingness to volunteer at the Minneapolis office November through April and in Arden Hills May through October

### **Time Commitment:**

- One and a half hours for orientation and basic training
- 10 a.m. – 2:30 p.m. during luncheons on Tuesdays or Wednesdays (generally the 1<sup>st</sup> Wednesday and the 3<sup>rd</sup> Tuesday)
- Head chef is needed from approximately 10 a.m. – 2:30 p.m.

### **Training Required:**

- General orientation and basic training
- Ongoing support as needed from LBFE staff and supervisor

### **Benefits:**

- Gain professional experience
- Attend on-going training and workshops
- Ability to enhance cooking skills
- Attend LBFE celebrations, activities, and workshops
- Gain knowledge in the field of aging
- Develop new friendships and share new experiences