

# Wonderful college prep academy™

## Who we are:

**Wonderful College Prep Academy** is a charter network in California's Central Valley committed to providing a world-class education for all students. The Academy's mission is to graduate students prepared to earn a college degree and to put them on a promising career path for life. We believe this begins with a nurturing, engaging, community-centered school environment where students develop a strong and well-rounded academic foundation. Ultimately, this will prepare generations of leaders in the Central Valley who are critical thinkers and life-long learners.

The Academy's first school opened in Delano in 2009, serving students from across the Central Valley in grades 6-12. In 2016, we moved to our new, state-of-the-art college prep campus in Delano, and in the Fall of 2017, added an elementary school in Delano and opened a second charter school in Lost Hills. In Delano, we serve over 1,800 students in grades TK-12, while in Lost Hills, we serve almost 400 students in grades K-9 and will grow to serve students through 12<sup>th</sup> grade over the next four years.

Our fully equipped science labs and makers spaces ensure students engage in hands-on learning with access to state-of-the-art technology. Our comprehensive art, music, and athletic programs provide students with the opportunity to pursue passions outside of academics, and we prioritize health and wellness as a critical life skill from outdoor classes in learning gardens and our farm-to-table cafeterias, to our on-campus student health centers. The Academy aims to provide every opportunity for our students that often is not found in public or charter schools, including the ability to graduate from high school with a free Associate Degree. In addition, all graduates are eligible to earn a four-year renewable college scholarship through the generous support of Lynda and Stewart Resnick.

We seek thoughtful, inclusive, skilled communicators, and creative problem-solvers who value continuous learning and who are excited to serve our students and families. Now is the time to join a team making enduring change within the Central Valley of California and beyond.

Wonderful College Prep Academy has a unique partnership with the Wonderful Company. [Click here](#) to learn more about the Wonderful Company's other great philanthropic partnerships.

## **A day in the life at Wonderful:**

Employee in this classification carry out a variety of food preparations and/or catering tasks including cooking a variety of hot foods, composing cold food, making sauces, baking etc. Must possess a knowledge and experience to prepare selected menu items designated by a higher-level worker or supervisor. Food is prepared from standardized recipes and general instructions but are responsible for the correct portioning, seasoning, and timing on the items they prepare. May be responsible for the efficient operation and maintenance of a dining hall storeroom and coordinate the work of at least two other workers in a dining hall. May review daily menus with supervisors, determine work priorities within menu guidelines, and assign specific daily duties to other

workers. Employees at this level do not have supervisory authority over other employees and are not expected to exercise independent judgment on final decisions regarding quality or quantity of work produced by such employees, or personnel actions such as hiring, promotion, discharge or disciplinary measures.

**Your contribution to Wonderful:**

- Prior catering experience (minimum 1 year)
- Prior food service experience (3 year minimum)
- Ability to obtain and maintain California Food Handler Training Certificate.
- Valid California Non-commercial Class Driver's license.

**Essential Duties & Responsibilities:**

- Record and initiate last minute menu changes.
- Coordinates staff assignment areas based upon needs of daily food serve
- Motivate employees to meet quality and quantity standards.
- Inspect the work of others for conformance with specifications.
- Assumes 100% responsibility for quality of products served in conjunction with management.
- Works with management to understand and prepare new menu items.
- Knows and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies, and procedures.
- Manage portions of food products prior to cooking according to standard portion sizes and recipe specifications.
- SOP--management skills; Must be able to coordinate and direct other workers.
- Must be able to organize time and material in pressure situations,
- Communicate and lead work instructions/specifications received from management to other workers
- Motivate employees to meet quality and quantity standards.
- Inspect the work of others for conformance with specifications.
- Mealtime record keeping Standard operating procedures to be followed
- Compliance component, portions, nutrition, menu (control) implement SOP
- Technology; familiarity mealtime, mosaic, iauditotr, inventory management system
- Demonstrates helpfulness, and respectfulness, is approachable and team oriented, builds strong working relationships, diplomatic, and a positive work environment, is responsible, honest, resolves conflicts appropriately, and is flexible.
- Demonstrated ability to understand and implement written and verbal directions to meet production, safety, sanitation, and health standards.
- Assembles and cleans equipment.
- Ability to work independently and as a cooperative team member.
- Ability to multi-task.
- Ability to obtain and maintain Servsafe and California Food Handler Training Certificate.
- Responsible for maintaining cleanliness and organization of assigned work areas.
- Adheres to food and safety handling policies and HACCP and PPE's procedures.

- May interact with school community in accordance with organizational customer service standards; interactions may involve solving food quality issues.
- May perform drop-off or delivery services.
- Adhere to ALL safety rules, guidelines and policies
- Adheres to War on waste and Waste Management policies
- May perform any of the duties described in the Food Services Worker I,II,III specification
- May perform any other duties as assigned

### **English Proficiency Requirements**

- Must have the ability to understand and communicate in English with adequate proficiency to follow directions from supervisor, read and understand safety guidelines and directions to prevent accidents or injuries from occurring, and communicate effectively with customers (staff, visitors, students) by listening and speaking clearly to them.

### **Physical Requirements:**

- Frequently walking, bending, kneeling, hand, and finger dexterity (light/find grasping, grasp forcefully), and reaching working above shoulders.
- Constantly standing, occasionally, sitting, squatting and climbing.
- Lifting, carrying, pushing, and pulling up to 15 pounds frequently, up to 50 pounds occasionally and over 50 pounds rarely.

### **Working Conditions:**

- Work schedule can fluctuate
- Wet floors. (must wear non slip closed toe footwear)
- Ability to work in hot temperatures.
- Exposure to hot and cold water.
- Ability to work around hot equipment or cold refrigeration.
- Constant noise

### **Wonderful's dedication to you:**

- Free access to the Wonderful Wellness Clinic
- Free access to the Wonderful Fitness Center
- Company paid health/vision/dental for self
- Voluntary 403b with company match
- Most positions are bonus eligible

### **Quality of Life in the Central Valley:**

Framed by the Sierra Nevada to the east and the Coast Ranges to the west, California's Central Valley is one of the world's most productive agricultural regions and the base of The Wonderful

Company's agricultural operations. This vast area enjoys a moderate climate and offers residents a high quality of life, low cost of living, and a host of diverse cultural and recreational activities. From wine tasting and hiking to rafting, fishing, skiing, and surfing -- all within a two-hour drive -- the family-friendly Central Valley has much to offer.

Wonderful College Prep Academy is proud to be an Equal Opportunity employer. We do not discriminate based upon race, religion, color, national origin, sex, sexual orientation, gender, gender identity, gender expression, transgender status, sexual stereotypes, age, status as a protected veteran, status as an individual with a disability, or other applicable legally protected characteristics.

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