

# Food Service Summer Programs 2026

## Cook/Supervisor 6hr/ Day

Monday through Thursday, May 27 through June 25, 2026

This position will be responsible for the following, but not limited to this list.

Communicate daily any issues or concerns with the FSD.

Supervise Cook/Server in whatever you need them to do to run an efficient Summer Program.

Insure daily production sheet and meal count sheets for all programs are completed.

Food production, insure all programs have adequate amounts of servings, cooked to recipe or manufacture instructions and all HACCP plans are followed. Food must be ready when the programs schedule requires.

Check in Deliveries and communicate any outs or issues with the FSD.

Insure the Kitchen and commons are cleaned daily and all food items are stored properly before you leave..

## Menta Cook 3hr/Day

Only on days specified, Menta will be the only program these days.

May 22 & 26, June 5, 12, 26, 29, 30 July 1, 2, 6 through 23

This position will be responsible for the following, but not limited to this list.

Communicate daily any issues or concerns with the FSD.

Insure daily production sheet and meal count sheets are completed.

Food production, insure the program has adequate amounts of servings, cooked to recipe or manufacture instructions and all HACCP plans are followed. Food must be ready when the programs schedule requires.

Communicate and assist the Menta representative with food totes and insure they understand food servings and amounts being sent. Be sure Menta Meals sheets are agreed on and signed by both parties; send a copy with the Menta rep. daily

Insure the Kitchen is cleaned daily and all food items are stored properly before you leave.

## Cook/Server 6hr/ Day

Monday through Thursday, June 1 through June 25, 2026

Daily Duties, Whatever the FSD or Cook/Supervisor require you to do to run an efficient Summer Program