

Thaden School
Kitchen Assistant/Prep-Cook
Bentonville, Arkansas

Named in honor of Louise Thaden, a pioneering aviator who was born and raised in Bentonville, Thaden School opened in the fall of 2017 with just 50 students in grades 7 and 9. With its well-resourced tuition assistance program and a national faculty, the school has grown rapidly; enrollment in the fall of 2020 is expected to exceed 250 students in grades 6 through 12. Designed by a world-class architectural team, the school's 30-acre campus in downtown Bentonville will ultimately accommodate as many as 550 students across its middle and upper school divisions. To support this robust growth, the school now seeks a part-time Kitchen Assistant/Prep-Cook.

Role and Responsibilities of the Kitchen Assistant/Prep-Cook

Reporting to the Executive Chef and collaborating with the Nutritionist and kitchen staff, the primary responsibilities of the Kitchen Assistant/Prep-Cook include:

- Adherence to the Thaden School Culinary Handbook
- Preparation of ingredients by washing and chopping vegetables and fruits, and cutting meat
- Preparation of food and condiments for the salad and sandwich bar
- Help to create healthy and nutritious snacks for the snack bar
- Track, record, and maintain inventory stock, including foods, beverages, and kitchen supplies, labeling products according to FIFO procedures
- Arrange delivery of foods for the week and keep the storage units clean and organized
- Maintain a clean kitchen and abide by all state food safety and sanitation laws
- Clean all kitchen areas and help maintain a clean and organized dishwashing area
- Other duties as needed and assigned by the Executive Chef

Experience

The ideal candidate will have 3-5 years' experience as Kitchen Assistant, Line, or Prep-Cook as well as in-depth knowledge of inventory, food safety, and sanitation practices. We seek thoughtful, energetic, and passionate candidates who are comfortable working in a challenging environment. We are also looking for all-around "school people" who want to participate in and contribute to our vibrant community.

Preferred Qualifications

- ServSafe and or NEHA Certified
- Associate degree in culinary arts or pastry arts

Physical Requirements

- Must be able to stand for extended periods.
- Must be able to bend, squat, reach, and lift 25 to 50 pounds.

Applications

Please submit your application materials through our online portal for [Thaden School Job Opportunities](#). Applications should include a cover letter and resume. The start date is negotiable but must be no later than September 7, 2020. Thaden is an equal opportunity employer and complies with all federal, state, and local laws that prohibit discrimination in employment because of race, color, national origin, citizenship, age (18 or older), religion, disability, marital status, veteran status, and sexual orientation. This position is classified as part-time, not to exceed 30 hours per week, without benefits.

Pre-employment screening is required for all positions.

The School and the Region

A non-sectarian independent school under the direction of its own board, Thaden School, offers a challenging and innovative educational program that ignites in students a passion for discovery and learning, prepares them to succeed in college, and inspires them to lead lives of integrity, purpose, and responsible global citizenship. At the core of the school's mission is a commitment to balance that takes many forms: a curriculum that integrates the sciences and the humanities; indoor and outdoor teaching spaces where sustainability is a tangible part of the lesson; hands-on programs for civic engagement; athletics and physical education programs that build confidence and character through competition and meaningful participation; and a diverse faculty and staff that empower students to think deeply and expansively about their potential and place in the world. The school's remarkably robust indexed tuition program supports the creation of a balanced learning community where students of many perspectives, talents, and interests come learn and grow stronger together. Located on a 30-acre campus in downtown Bentonville, the school is walking distance from the town square, Brightwater Culinary Institute, The Momentary (Crystal Bridges' center for contemporary arts), and a variety of other educational resources. The school has also engaged a world-class team of architects to design an enduring and innovative campus that will spark curiosity, inspire creativity, and invite reflection. The principal designer, Marlon Blackwell, is the 2020 recipient of the American Institute of Architect's Gold Medal, the Institute's highest honor. The school's first permanent buildings opened last fall, and the campus master plan will be completed in the fall of 2021. With more than 500,000 residents, the region combines a thriving economy with the natural beauty of the Ozarks and a rich variety of cultural and recreational amenities such as the Crystal Bridges Museum of American Art, the Razorback Regional Greenway, the Scott Family Amazeum, and the Bentonville Film Festival. Northwest Arkansas is also home to the world headquarters of three Fortune 500 companies (Walmart, Tyson Foods, and J.B. Hunt) as well as the University of Arkansas. For more information about the region and its national rankings, see Finding NWA and the website for the Northwest Arkansas Council. The school's website features videos and additional information regarding its educational programs, faculty, and leadership.