

Kitchen Supervisor: With the assistance of the school Chef, the Kitchen Supervisor will ensure that the kitchen is clean and operational. The Kitchen Supervisor will also be involved in preparing ingredients, learning recipes, executing meal plans, and setting up for lunch service. Students practice kitchen hygiene, kitchen safety, use of cooking tools, microwave, small appliances, stove top and oven. Students are also responsible for cleaning up after the food is prepared. This is practical experience since students are preparing the actual lunches that all students and staff eat each day.