

CCC CALIFORNIA CONSERVATION CORPS

1719 24th Street, Sacramento, CA 95816

Career Opportunity



September 22, 2015

- Do you want to make a positive, significant difference in the lives of citizens in communities throughout California?
- Do you want to directly improve the lives of citizens in the State of California through the implementation of vital environmental restoration projects?

Then the California Conservation Corps (CCC) has the job for you!

The CCC is a dynamic organization committed to developing young men and women by challenging them to complete a year of public service and conservation-related work. Employees of the CCC are leaders who inspire, educate and challenge young people to further their educational and professional goals.

If you are looking to work for a state department that demands excellence, inspires staff to do their best and protects and enhances the state's environment, we invite you to apply for a position with the California Conservation Corps, the finest youth Environmental Restoration, Education, Workforce Development program in the world.

COOK, CCC FULL TIME / LIMITED TERM (7 MONTHS)

SALARY

\$2,675 - \$3,347

QUESTIONS ABOUT THE JOB

KELLI IRVIN

(530) 241-3030

OR VISIT OUR WEBSITE

WWW.CCC.CA.GOV

FINAL FILING DATE

OCTOBER 2, 2015

POSITION LOCATION

RED BLUFF CAMP

TEHAMA COUNTY

SEND APPLICATION TO

CALIFORNIA CONSERVATION CORPS

CIVIL SERVICE RECRUITMENT DESK

1719 24TH STREET

SACRAMENTO, CA 95816

RPA # 16-1076

A medical examination is required for this position.

Duties: Plan, organize and assist with the preparation, cooking and serving of food to corpsmembers (CMs); implement a menu of nutritionally balanced meals including vegetarian and ethnic dishes; adjust portions to population being served. Provide quality food service operations for CMs in training; supervise CMs in training to be Cook Specialists; maintain a sanitary and safe working environment and educate Cook Specialists and CMs in sanitation principles, the proper storage of food supplies, knives/utensils, equipment, kitchen procedures/operations and food preparation/handling. Account for meals served; prepare all necessary paperwork/reports for food service areas.

Responsible for kitchen orientation, training, evaluation, para-counseling, morale and first stage discipline of all CMs involved in the center food service program. Communicate necessary information to the Supervising Cook I for smooth transition from one shift to the next; act as Supervising Cook I in his/her absence. Assist in the implementation of a Cook Specialist training program complete with classroom materials, audio-visual aids, tests, evaluations and certificates.

Desirable Qualifications: Sympathetic understanding of and willingness to work with the resident population of a state agency; supervisory ability; personal cleanliness; good sense of smell and taste;

and freedom from communicable diseases. A desire to make a significant, positive difference in the lives of the youth of the state. A strong sense of the values of integrity, honor, loyalty and professionalism. Exhibit strength of character; respect the chain of command; possess unquestionable ethics.

Who May Apply: Applicants currently at the Cook, CCC, level, or those who have eligibility for appointment or transfer to this classification. Training and Development (T&D) Assignments may be considered.

Please indicate RPA# 16-1076 in the job title section of your State application.