



CCC CALIFORNIA CONSERVATION CORPS

1719 24th Street, Sacramento, CA 95816

Career Opportunity

March 11, 2016

- 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.

SUPERVISING COOK I FULL TIME / PERMANENT

SALARY

\$3,033 - \$3,798

FINAL FILING DATE

UNTIL FILLED

POSITION LOCATION

MAGALIA

RPA # 16-1189

QUESTIONS ABOUT THE JOB

MELANIE WALLACE

(916) 341-3153

OR VISIT OUR WEBSITE:

WWW.CCC.CA.GOV

SEND APPLICATION TO

CALIFORNIA CONSERVATION CORPS

CIVIL SERVICE RECRUITMENT DESK

1719 24TH STREET

SACRAMENTO CA 95816

A medical examination is required for this position.

Duties: Supervises all aspects of a well-equipped dining facility at the Camarillo residential center. Functions as an important part of the team that provides for the needs of corpsmembers, and takes a

The California Conservation Corps is a workforce development program that offers young men and women the chance to serve their state and become employable citizens through life skills training and hard work in environmental conservation, fire protection, and emergency services.

strong leadership role at the center. Oversees and actively participates in the preparation of all meals for up to 80 corpsmembers. Ensures personnel, facilities, equipment, and supplies are adequate and available for meal preparation and delivery. Develops menus offering a wide variety of wholesome meals that meet the nutritional needs of corpsmembers, providing them with an enjoyable dining experience, and serving foods that are representative of the diverse cultural backgrounds of the corpsmember community. Directly supervises subordinate cooks and corpsmembers assigned to the kitchen. Fosters professional development of subordinate staff. Provides training to corpsmembers working in the kitchen, and oversees the development of their skill sets and interpersonal skills. Mentors and counsels corpsmembers regarding a wide variety of issues. Enforces discipline as required. Procures food and kitchen supplies in accordance with state requirements. Ensures that all health and safety requirements are met.

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 in character; respect the chain of command, and possess unquestionable ethics.

Who May Apply: Applicants currently at the Supervising Cook I 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 # 16-1189 in the job title section of your State application.