



Navy Region Europe, Africa, Central
NAF Human Resources
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VACANCY ANNOUNCEMENT NON-APPROPRIATED FUND (NAF) POSITION

POSITION TITLE	CYP COOK NA-7404-08
SALARY	\$14.13 PH
EMPLOYMENT CATEGORY	Regular Part Time (20-34 hrs per week)
LOCATION	Commander, Navy Region Europe; Fleet and Family Readiness Program; Morale, Welfare & Recreation (MWR); Child & Youth Program (CYP); NSA Bahrain
AREA OF CONSIDERATION	Local U.S. Citizens that are 1) Current permanent NAF/APF employees; or 2) Spouses of active duty military members; or 3) Family members of active duty military member; or 4) Family members of DoD civilians.
OPENING DATE	17 September 2019
CLOSING DATE	24 September 2019

INTRODUCTION: The CYP Cook performs various tasks or a sequence of tasks in food service preparation. Tasks consist of several steps that require attention to work operations and follow and established sequence of work. These tasks, which are summarized into categories related to food preparation and service, kitchen maintenance, and food storage.

MAJOR DUTIES AND RESPONSIBILITIES: Food Preparation and Service Prepares all types of meats, poultry, seafood, vegetables, fruit sauces, and gravies for menus. Prepare, cook, season, and portion food for all meals by following standardized recipes at different levels of difficulty and plan, regulate, and schedule cooking procedures so that numerous completed food products are ready at the appropriate temperature and time. They plan and prepare or coordinate the preparation of an entire meal. Prepare menu items using special or difficult recipes that require numerous interrelated steps, many ingredients, lengthy preparation time. They prepare a variety of menu items using several different and complex methods of preparation such as cool or chill. Designs, implements and maintains specialized and general office Monitor temperatures and steam pressures, evaluate the condition of food being cooked at frequent intervals, and turn and baste meat to add flavor and to prevent uneven cooking and drying out. Modify recipes for ingredient quantities, the number of servings, and the size of the equipment available.

Kitchen Maintenance: Cleans serving carts, food preparation areas, cupboards, drawers and dishwashing areas. Sets up and operates a mechanical dishwasher. Scrapes, soaks, scours, and scrubs the heavier cooking utensils. Performs heavy-duty cleaning tasks throughout the food service and related areas. Cleans exhaust hoods, spaces under and behind kitchen equipment, refrigerators and freezers. Washes floors and wall. Maintains work area in a clean and orderly manner. Food Storage: Label and date all items in refrigerators and freezers and stores leftovers in accordance with sanitation and health standards. Stores canned, boxed, and/or frozen items in food storage area. May unload food and supplies from delivery trucks.

QUALIFICATION REQUIREMENTS:

Must be at least 18 years of age and possess a high school diploma or Equivalent Ability to favorably pass a pre-employment physical and provide evidence of immunization and be free from communicable disease.

Must obtain and maintain a valid food handlers card.

Applicant is subject to special inoculation and immunization requirements as a condition of employment for working with children. Employee is required to obtain appropriate immunization against communicable diseases in accordance with recommendations from the Advisory Committee on Immunization Practices (ACIP), which includes the influenza vaccine.

Ability to satisfactorily complete local background checks to include a National Agency check.

Knowledge, Skills and Abilities listed below:

- 1) Knowledge and understanding of food handling techniques, personal hygiene standards, and safe work procedures.
- 2) knowledge of sanitation standards and procedures to prevent contamination, such as the need to clean equipment previously used for raw food before further use and the need to use a chemical sanitizer.
- 3) Skill to develop standardized recipes for quantity cooking able to expand and modify recipes according to the capacity of the equipment in the kitchen
- 4) Ability to coordinate a full range of food preparation activities involving quantity food production where a number of items are cooked simultaneously and require varied cooking methods, timing requirements, many ingredients, and numerous interrelated steps.
- 5) Ability to communicate effectively in English, both orally and in writing, and possess strong interpersonal communication skill.

CONDITIONS OF EMPLOYMENT: Position is subject to special inoculation and immunization requirements as a condition of employment for working with children. Employee is required to obtain appropriate immunization against communicable diseases in accordance with recommendations from the Advisory Committee on Immunization Practices (ACIP), which includes the influenza vaccine.

Must pass a pre-employment physical, provide evidence of immunization and be free from communicable disease.

Incumbent must satisfactorily complete all background checks for federal childcare positions, including a National Agency Check with Inquiries (NACI), criminal history checks to include fingerprints, and installation record checks.

Incumbents will be automatically disqualified for a conviction (either civilian or military to include any general, special or summary court-martial or non-judicial punishment) for a sexual offense, a felony drug offense, or any criminal offense involving a child victim. Automatic disqualification also applies if the incumbent has been found negligent in a civil adjudication or administrative proceeding concerning the death or serious injury to a child or dependent person entrusted to the individual's care.

All selections are contingent upon satisfactory employment reference checks.

HOW TO APPLY:

Please come to the hiring event on September 24, 2019

<https://www.usajobs.gov/GetJob/ViewDetails/546066800?t=1568814827053>

