



NOURISH OUR KIDS' BODIES – AND HOPES

Elizabeth
Culinary Specialist



BE A DJJ

CULINARY SPECIALIST

Mealtime is always the favorite time of day for the youths incarcerated in the Department of Juvenile Justice's Bon Air Juvenile Correctional Center. They look forward to the meals our food service workers prepare for them not only because they get the proper nutrition required to properly concentrate on learning the skills they need to return to their communities, but it also could be the healthiest, most balanced diet they've ever had in their short, troubled lives.

We have opportunities available for you to perform this extremely important role in the lives of our young people. Duties include maintaining cleanliness in food preparation and dining hall areas; preparing daily meals in accordance with the Master Menu and Recipe Compliance; preparing, transporting, and serving food within the time requirements set by the agency. You also will review and record the quantities of food to ensure proper amounts on hand; store all foods, cooked and uncooked, as defined by health and sanitation guidelines; and directly supervise youth in various assignments.

If you have a working knowledge of overall food service production, correct food storage methods, cleaning and sanitizing techniques as well as the ability to work with all levels of staff, we need you on our team.

Log on to
www.djj.virginia.gov
and click on "DJJ Careers."