



Cook Ratio

Background

KTCEA understands that providing students with healthy meals is important to their success in the classroom and helps prepare them to learn.

Guidelines

KTCEA is committed to providing an appropriate ratio of cooks to students being served in order to provide healthy and nutritious lunches for students.

#	Procedure	Roles & Responsibilities
1.	<p>The number of cooks required at each school location is based on the number of students enrolled as follows:</p> <ul style="list-style-type: none"> 1.1 20 to 100 students require 1 cook. 1.2 101 to 159 students require 2 cooks. <ul style="list-style-type: none"> ▪ 1 head cook and, ▪ 1 assistant cook. 1.3 160 to 249 students require 2 cooks plus 1 kitchen helper. <ul style="list-style-type: none"> ▪ 1 Head Cook. ▪ 1 Assistant Cook. ▪ Helper. 1.4 250 to 299 students require 2 cooks plus 2 kitchen helpers. <ul style="list-style-type: none"> ▪ 1 Head Cook. ▪ 1 Assistant Cook. ▪ Helpers. 1.5 More than 299 students require a staff compliment to be determined by the Food Services Manager, who will take into consideration the menu, total number of students and staff, and size of kitchen. <ul style="list-style-type: none"> ▪ 1 Head Cook. ▪ Assistant Cooks. ▪ Helpers. 	<p>Food Services Manager, Kitchen Staff</p>

Definitions:

Not Applicable

References:

Policy 3 – Respectful, Caring and Safe Schools and Workplaces

Procedure Amendments and Updates

The responsibility for updating and amending this procedure rests with the Associate Superintendent Facilities & Operation.