



**THE CHILDREN'S AID SOCIETY  
HEALTH AND WELLNESS DIVISION**

## **JOB POSTING: Go!Healthy Meals Manager**

### **POSITION SUMMARY:**

The Children's Aid Society (CAS) helps children in poverty to succeed and thrive. We do this by providing comprehensive supports to children and their families in targeted, high-needs New York City neighborhoods. In 2003, CAS launched a number of programs aimed at preventing and slowing the rates of childhood obesity in the communities we serve. The programs come together under the umbrella of Go!Healthy, a comprehensive obesity prevention and health promotion initiative that engages children from birth through adolescence, as well as parents and staff. For information about the Go!Healthy programs, please visit: [www.childrensaidsociety.org/nutrition](http://www.childrensaidsociety.org/nutrition)

**The Go!Healthy Meals program** is an innovative foodservice program for children and is a key component Go!Healthy's portfolio of programs. At Children's Aid, we believe that the meals we serve children must be healthy, fresh, high quality and tasty. This is an opportunity not only to fill hungry bellies, but also to present children with diverse, deliciously prepared meals that create healthy habits for life. Each year, we prepare nearly 500,000 meals for children in our early childhood, after school and teen programs. Our meals are made from scratch and based on whole and fresh foods, especially fruits, vegetables, and whole grains. To implement this initiative, we created a set of original, healthy recipes that meet the USDA's Child and Adult Care Food Program (CACFP) regulations and NYC Department of Health Food Standards, and launched a training series for cooks that imparts the knowledge and skills they need to prepare healthy meals.

We are seeking a full-time Go!Healthy Meals Manager, who is a Chef and experienced trainer, to lead a healthy meals program for children in early childhood, after-school and teen programs. The Go!Healthy Meals Manager will play a key role in menu development, food procurement, training of food service staff and the overall meal service implementation across 18 sites and 24 programs.

This position will report to the Director of Food and Nutrition programs, with significant collaboration with our Early Childhood and Afterschool Divisions. The Go!Healthy Meals Manager will be based out of our 4 West 125<sup>th</sup> Street location, but will be expected to travel frequently to our sites located in Staten Island, the Bronx, Washington Heights and Harlem.

### **RESPONSIBILITIES:**

- Oversee the existing Go!Healthy Meals initiative across 18 CAS sites and 24 programs, including monitoring for compliance with CACFP (USDA) regulations, NYC Food Standards and internal CAS policies.
- Provide ongoing support and problem-solving to sites and cooks as they implement healthier menus and recipes.
- Test and write recipes that are healthy, from-scratch, delicious and appealing to children, culturally diverse, feasible for large-scale production, and comply with CACFP (USDA) regulations and NYC Food Standards.
- Create healthy, balanced meal service menus for children that meet or exceed USDA and NYC standards.

- Provide monthly trainings for existing and new foodservice staff with the goal of imparting the skills and knowledge needed to prepare from-scratch, whole foods-based meals for children. Topics include nutrition education, healthy menu development, hands-on healthy cooking techniques, food purchasing, food allergy management, food safety, and compliance with CACFP (USDA) and NYC regulations.
- Manage relationships with food distributors and vendors, including identifying healthy, affordable products and problem-solving distribution logistics.
- Play a key role in the oversight of CAS's food procurement system.
- Collaborate with staff in the Early Childhood and Afterschool Divisions to ensure successful implementation of meal service, food policies and food procurement.
- Collaborate with Go!Healthy staff to ensure successful food policy implementation across sites and divisions.
- Attend meetings and assist with trainings as needed.
- Implements surveys and writes reports to update CAS leadership on the successes and challenges of the Go!Healthy Meals program.
- Conduct audits of sites and programs to ensure CACFP (USDA) compliance.
- Initiate and maintain enthusiasm among kids, families and staff about eating healthfully.

#### **SKILLS AND QUALIFICATIONS:**

- Bachelor's Degree preferred
- Highly experienced Chef, with 3+ years of experience in large-scale cooking
- Dynamic and experienced trainer and motivator, especially in hands-on healthy cooking, nutrition and wellness
- Very clear verbal and written communicator and ability to work well and relate with people of various backgrounds, ethnicities and skill-levels
- Strong recipe testing and development skills
- Very well organized & self-motivated
- Passionate about healthy eating
- Team player
- **Must be Bilingual (English/Spanish)**

To apply, please visit: <https://www.childrensaidsociety.org/employment/jobs> and search "Go!Healthy Meals Manager". Please be sure to upload both a resume and a cover letter.

If you have any questions, please reach out to Alyson Abrami, MS, RD, Director, Food and Nutrition Programs at [aabrami@childrensaidsociety.org](mailto:aabrami@childrensaidsociety.org).