



Position: Diet Specialist

Status: Part-time

Description: Located along the Space Coast in Melbourne, Florida, the Brevard Zoo is an AZA-accredited facility with a diverse collection of over 900 animals representing nearly 200 species. The Diet Specialist is responsible for preparation of diets as well as enrichment items for the animal collection at the Zoo. This person must be able to work as an integral part of the Zoo team and communicate effectively with coworkers, supervisors and guests. This position reports to the Commissary Manager within the veterinary programs department.

Required Experience:

One year of culinary food preparation.

Responsibilities:

- Prepares diets according to dietary instructions for consumption by zoo animals.
- Orders produce and confirms accuracy of deliveries.
- Loads and unloads food and supplies, rotates stock and maintains inventory control records.
- Maintains commissary cleanliness including such duties as sweeping, mopping, dusting, vacuuming, disinfecting equipment and preparation areas, emptying garbage, exterminating insects, etc.
- Maintains invertebrate cultures such as mealworms, superworms and crickets.
- Operates and utilizes various types of equipment and tools such as a computer, copier/printer/scanner, various kitchen appliances, carts, vehicles (e.g., truck or van), manual pallet jack, fork truck, etc.
- Helps with various projects such as maintaining compost or preparing animal enrichment items.
- Supervises volunteers assisting in the commissary.
- Maintains Zoo security via after-hours independent patrols and communication with night security personnel.
- Promotes animal well-being and nutrition through public interactions via live camera feed.
- Under special circumstances, may be asked to help with animal procedures or care.
- Responsible for ensuring compliance with USDA, OSHA, Florida Department of Health and Brevard Zoo policies.

Qualifications:

- Experience with commercial food preparation or completion of a food service training program preferred.
- Commissary/kitchen experience at an AZA-accredited facility desirable.
- Knowledge of mathematics sufficient for common kitchen calculations.
- Proficiency in written and oral communication skills.
- Ability to work independently.
- Ability to lift 50 pounds.
- Ability to work holidays and weekends and to perform tasks in weather typical of Florida.