Cook Job Description

QUALIFICATIONS

- 1. Must be at least 16 years of age
- 2. Skills in the areas of food preparation and sanitization.
- 3. Willingness to serve others in a friendly and efficient manner.

ACCOUNTABILITY

The Cook is directly responsible to the Food Service Supervisor.

FUNCTION

To aid in the preparation of meals for campers and keep the kitchen and dining area clean and sanitary.

RESPONSIBILITES

- 1. Adequately prepare and serve three meals a day plus one snack daily
- 2. Follow the menus prepared by the Food Service Supervisor
- 3. Record supplies used from the inventory
- 4. Maintain a kitchen that is clean and available for inspection at all times
- 5. Keep records of food temperatures and heating/cooling unit temperatures daily

BENEFITS

- Room and board provided from the start of staff training until 2 days after the final day of camp
- 2. Evenings off, but you are always "on call"
- 3. At least 24 hours free of responsibilities every week (usually Friday 7pm-Sunday 1pm)
- 4. Bi-monthly summer salary