

## JOB DESCRIPTION

Position: Prep Cook

Desired Qualifications:

- Desire and ability to work in a children's camp in a wilderness setting
- Ability to assist in the preparation of food for large groups (225 people)
- Ability to work well with others
- Ability to accept supervision
- Good character, integrity, and adaptability
- Enthusiasm, sense of humor, good judgment, patience, and self-control

Responsible To: Directors, Kitchen Manager, and Lead Cook

Camp Goals: To provide a safe, natural, happy and secure environment where kids can be kids. We believe hiring and training a mature, caring fun loving staff is the key element in helping us achieve this goal each summer. We believe in providing a structured program for children that emphasizes a feeling of family, friendship and belonging and encourages active participation in a variety of experiences. We believe summer camp should be a positive growing experience for everyone involved.

General Responsibilities:

- To participate in the Camp's food service

Specific Responsibilities:

- To assist in reopening the kitchen after the off-season, including the cleaning of stove/oven and food preparation surfaces, inventorying supplies, and unpacking items from storage
- To assist in safe food preparation including:
  - a. wash, peel, etc. vegetables;
  - b. prepare a salad bar;
  - c. prepare poultry and meats;
  - d. prepare breads;
  - e. stir and strain soups and vegetables;
  - f. weigh and measure foods;
  - g. carry pans, pots, etc.
  - h. store food;
  - i. clean utensils and area; and
  - j. distribute food and supplies
- To practice kitchen safety and cleanliness
- To help unload and store supplies
- To help move supplies around the kitchen
- To assist in dishwashing and cleaning the kitchen including equipment
- To assist in any area of kitchen or dining room, as requested by the Lead Cook Kitchen Manager or Director
- To assist in the close-down of the kitchen at the end of the season, including

preparing an inventory and storing supplies and equipment

- These are not the only duties to be performed. Some duties may be reassigned and other duties may be assigned as required

Essential Functions:

- Cognitive and communication abilities to conduct food service for large groups
- Possess strength and endurance required to participate in food preparation for large groups
- Ability to lift/unload/move food and supplies; lift dishes to their storage location; use kitchen equipment safely; operate electrical and mechanical equipment; maintain appropriate inventory of food and supplies; operate dishwasher while maintaining appropriate temperature; determine cleanliness of dishes, food contact surfaces, and kitchen area; assess condition of food
- Ability to lift 50 lbs to a height of four feet repeatedly
- Ability to carry out all duties at an elevation of at least 5,500 feet
- Possess physical ability to move throughout the dining hall, including the kitchen, storerooms, locker room and dining room
- Visual and auditory ability to identify and respond to environmental and other hazards related to food service in a commercial kitchen