

JOB DESCRIPTION

Position: Lead Cook

Desired Qualifications:

- Experience as a lead cook, preferably at a camp, or a school or other institution
- Training and experience in cooking for large groups (225 people)
- Serve Safe or equivalent certification
- Desire and ability to work in a children's camp in a wilderness setting
- Ability to work well with others
- Knowledge of standards of food preparation, serving, kitchen procedures, safe food handling and other safe kitchen practices
- Ability to direct and supervise prep cooks and dishwashers
- Good character, integrity, and adaptability
- Enthusiasm, sense of humor, good judgment, patience, and self-control

Responsible To: Directors, Kitchen Manager

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 lead the Camp's food service preparation while on duty

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 lead, supervise, coordinate and participate with kitchen staff in safe food preparation and kitchen safety and cleanliness
- To utilize leftovers
- To assist the Kitchen Manager in estimating needs, ordering, receiving, and storing foodstuffs and supplies
- To cook, trim, portion, carve, bake, etc., and to portion meats, vegetables, salads, breads, desserts, etc.
- To prepare food for staff meetings, special events, and out of camp trips
- To supervise prep cooks and dishwashers as needed
- To assist in training kitchen staff
- To assist in the closedown 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 plan and conduct food service for large groups
- Ability to observe staff behavior, assess its appropriateness, enforce appropriate safety regulations and emergency procedures, and apply appropriate behavior-management techniques
- Possess strength and endurance required to maintain constant supervision of kitchen staff, and to supervise and 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, dishwashing area, and dining room
- Visual and auditory ability to identify and respond to environmental and other hazards related to food service in a commercial kitchen