

JOB DESCRIPTION: COOK



QUALIFICATIONS:

1. Experience in quantity cooking and supervision of personnel.
2. Food handler's permit and sanitation certificate.
3. Free of communicable disease.
4. Ability to work well with people and flexibility to adjust to a camp work environment
5. North Star Camp requires that all staff members are vaccinated for MMR, Td/Tdap, Varicella, Meningococcal, and Hepatitis B.

RESPONSIBLE TO:

Kitchen Manager and Camp Director.

GENERAL DUTIES:

To prepare healthful and appetizing food for our camp community using safe food handling techniques.

ESSENTIAL FUNCTIONS:

- ▶ To be able to move around the kitchen with ease.
- ▶ Be able to Lift 30 lbs.
- ▶ Function in a tobacco free environment.
- ▶ To be able to work a grill and meat slicer.
- ▶ To possess sufficient language skills to supervise and delegate in the kitchen.

SPECIFIC DUTIES:

- ▶ To cook three meals a day, six days a week for our camp community.
- ▶ To make sure that food is served on time and at the proper temperature.
- ▶ Along with the Kitchen Manager to help plan menus, use of leftover food, maintaining inventories, and assistance with ordering.
- ▶ To communicate with the Kitchen Manager as to food needs, ordering and quantities to be served.
- ▶ To assist in supervision of staff.
- ▶ To keep records of food usage on the production sheets.
- ▶ To help plan the daily work schedule for kitchen workers around preparation and serving all meals.
- ▶ To assist with clean up in the kitchen.
- ▶ To assist with serving the food and supervision of consolidation and food storage..
- ▶ To be a role model in work ethic and the highest level of sanitation.