

ASSISTANT COOK

Job Description



TIME FRAME: MAY 29TH - AUGUST 3RD, 2024

COMPENSATION: \$335 - 350/WEEK (HIGHER RATE FOR RETURNING STAFF)
INCLUDES ROOM AND BOARD, LAUNDRY, AND WORKERS COMPENSATION INSURANCE.

RESPONSIBLE TO: INTERIM DIRECTOR

GENERAL RESPONSIBILITIES:

1. TO BE WITH KIDS, AND SHOW THEM GOD
2. ASSIST WITH ALL ASPECTS OF FOOD SERVICE OPERATIONS
3. AS A CAMP STAFF MEMBER, SUPPORT ALL ASPECTS OF CAMP OPERATIONS AS NEEDED

WORK ENVIRONMENT

STAFF NEED TO BE ABLE TO PERFORM THE ESSENTIAL FUNCTIONS OF THIS POSITION WITHIN CAMP'S UNIQUE ENVIRONMENT

- RUSTIC TERRAIN AND SHARED CABIN ACCOMMODATIONS
- DAILY ACTIVITY TAKES PLACE AT AN ALTITUDE OF 8,000 FEET, CAN BE STRENUOUS AT TIMES, AND PHYSICAL ACTIVITIES MAY TAKE STAFF UP TO 12,000 FEET
- COMMUNITY - LIVING WITH **HIGH** SOCIAL INTERACTION
- EXTENSIVE HOURS SERVING STAFF AND CAMPER THAT INCLUDES STANDING, LIFTING, UNLOADING, AND MOVING FOOD, DISHES, AND SUPPLIES THAT MAY BE OVER 30 LBS
- LIMITED COMMUNICATION OUTSIDE OF CAMP BY INTERNET OR PHONE EXCEPT FOR TIME OFF PERIODS

MINIMUM QUALIFICATIONS

- DESIRE TO LIVE AND WORK WITHIN A CAMP COMMUNITY
- DESIRE TO WORK IN THE FOOD SERVICE AREA
- CLEARLY ARTICULATED CHRISTIAN FAITH AND LIFESTYLE
- ABILITY TO READ MENUS, WEIGHTS AND MEASURES, COUNT AND MULTIPLY RECIPES
- ABILITY TO STAND AND WALK FOR LONG PERIODS OF TIME
- CONCERN FOR KITCHEN SAFETY AND EQUIPMENT MAINTENANCE
- MUST BE AT LEAST 18 YEARS OLD
- ABILITY TO RELATE TO PEERS AND CHILDREN
- ABILITY/ WILLINGNESS TO ACCEPT SUPERVISION AND GUIDANCE
- GOOD CHARACTER, INTEGRITY, AND ADAPTABILITY
- ENTHUSIASM, SENSE OF HUMOR, PATIENCE, AND SELF-CONTROL
- ABILITY TO DO TASKS AS ASSIGNED AND TAKE INITIATIVE FOR FINDING THE NEXT TASK
- ABILITY TO WORK WELL WITH OTHERS

SPECIFIC RESPONSIBILITIES

- ASSIST LEAD COOK IN PREPARING FOODS BY PERFORMING ANY COMBINATION OF THE FOLLOWING TASKS: WASH, PEEL VEGETABLES, PREPARE POULTRY AND MEATS; PREPARE AND KNEAD BREAD; STIR AND STRAIN SOUP AND VEGETABLES; WEIGH AND MEASURE FOODS; CARRY PANS AND POTS; STORE FOOD; CLEAN UTENSILS AND STORAGE AREAS; DISTRIBUTE FOOD AND SUPPLIES; HELP WASH DISHES
- ASSIST IN ANY AREA OF THE KITCHEN, DINING ROOM, DISH ROOM, AS REQUESTED BY LEAD COOK OR INTERIM DIRECTOR
- TAKE RESPONSIBILITY FOR MEAL AND SNACK PREPARATION, AS DIRECTED BY LEAD COOK OR INTERIM DIRECTOR
- HELP UNLOAD AND STORE SUPPLIES, ASSIST IN MOVING SUPPLIES AROUND THE KITCHEN. LEARN THE "KITCHEN ROUTINE" AND BE ABLE TO FOLLOW IT INDEPENDENTLY.
- ASSIST PROGRAM WITH FOOD RELATED ACTIVITIES AS DIRECTED BY PROGRAM DIRECTOR

ESSENTIAL FUNCTIONS

1. ABILITY TO COMMUNICATE EFFECTIVELY WITH CAMPERS AND OTHER STAFF
2. PHYSICAL AND MENTAL ABILITY TO BE IN THE KITCHEN ALL DAY
3. VISUAL AND AUDITORY ABILITY TO COMMUNICATE WITH CO-WORKERS, CAMPERS WHILE PREPARING FOOD
4. ABILITY TO MAINTAIN PERSONAL PHYSICAL, MENTAL, AND SPIRITUAL HEALTH IN A FAST-PACED COMMUNITY LIVING SETTING AND ADAPT TO A CONSTANTLY CHANGING ENVIRONMENT WHILE INTERACTING WITH MANY DIFFERENT PERSONALITIES.
5. WILLINGNESS AND ABILITY TO LIVE IN AN INTERNET FREE ENVIRONMENT
6. ABILITY TO ARTICULATE NEEDS TO SUPERVISOR(S) FOR PERSONAL WELL-BEING