

Camp Krem

Job Description

Job Title: Assistant Cook

Reports to: Head Cook, Program Directors

Position Purpose: To assist the Head Cook in preparing and serving nutritious meals and in maintaining the cleanliness and sanitation of the kitchen and dishwashing area.

Essential Job Functions:

1. Assist in the daily operations of the camp food service.
 - Assist in the preparation of food as the menu indicates, including washing and peeling.
 - Set up food, supplies, and utensils for dining hall distribution.
 - Store food and leftovers at proper temperature.
 - Supervise and run all aspects of the kitchen and dining hall during the Head Cook's time off
2. Assist in routine sanitation of the kitchen and related equipment.
 - Clean and maintain all food-preparation and storage areas.
 - Wash all dishes, serving and preparation equipment, and utensils according to regulated washing methods and temperatures.
 - Reduce waste, reuse items, and recycle as indicated through camp's procedures.
3. Assist in the preparation and packaging of food for use outside the camp dining hall.
 - Work with cooks and other staff in reviewing pack out requests to ensure adequate and accurate amounts and variety.
 - Prepare and store pack out food according to camp and health code procedures.
 - Advise staff on equipment or preparation materials needed for identified menu choices.

Other Job Duties:

- Assist in the supervision of the Camper Work Experience Program
- Interact appropriately with campers, including modeling appropriate behavior and behaving with enthusiasm, patience and a sense of humor.
- Able to communicate and interact effectively with fellow staff members, administrative staff and campers, regardless of ability, race, creed, national origin, sexual identification or gender.
- Abide by all camp policies and procedures.

Qualifications:

- Must be 18 years of age or older.
- Knowledge of food preparation and serving, storage of food and dishwashing procedures is preferred.
- Desire and ability to work with children and adults with disabilities.
- Experience in volume cooking preferred.
- Possess or willingness to obtain ServSafe certification.

Physical Aspects of the Job:

- Ability to lift and carry 50 pounds including unloading food, carry trays of dishes, lifting supplies and equipment as needed.
- Visual ability to identify and respond to environmental hazards.
- Physical ability to operate kitchen equipment according to safe recommended methods.

- ♦ Determine cleanliness of dishes, food surfaces, and kitchen area.
- ♦ Able to stand for up to two hours at a time.
- ♦ Physical ability to respond appropriately to situations requiring first aid. Must be able to assist campers in an emergency (fire, evacuation, illness, or injury) and possess strength and endurance required to maintain constant supervision of campers.