

Job description for Head cook

RESPONSIBLE TO:

1. Camp Site Manager
2. Guest Services
3. Executive Director

GENERAL QUALIFICATIONS:

1. Has a personal relationship and is a follower of Jesus Christ. and committed to growing in their Christian faith.
2. Has a love for and a desire to serve people and to see them come to know Christ.
3. In reasonably good health and has no significant physical limitations.
4. Flexible, positive attitude and able to work well with a diverse staff.

JOB-RELATED QUALIFICATIONS:

1. Self directed and motivated with the ability to compute recipe quantities.
2. Has a current food handler's card for the State of Oregon.
3. Knowledgeable about cooking for groups of 50-200.
4. Knowledgeable about commercial kitchen equipment and supplies.
5. Able to establish and maintain efficient kitchen procedures.
6. Able to lift 30lbs and stand for extended periods of time.
7. Capable of providing nutritious and enticing meals three times a day.

SPECIFIC JOB RELATED RESPONSIBILITIES:

1. Menu planning: Able to work with Site Manager and Guest Services in planning meals that are nutritious and things campers/guests like to eat.
2. Purchasing: Provide a shopping list of needed food and supplies and assist in purchasing as needed.
3. Sanitation: Maintain health and sanitation standards in food preparation in accordance with the State Board of Health Regulations. Oversee and ensure proper sanitation and cleanliness of the entire kitchen area.
4. Supervision: Train and supervise all kitchen help, including the assistant cooks, dream team, other staff and volunteers. Ensure dishwashing operations and the cleaning of the dining hall are done in a proper manner.
5. See that all meals are prepared properly for the agreed upon days, served efficiently and at the appointed time
6. Responsible for kitchen clean up at the end of camp.