

**Cook**  
Job Description

Purpose: To provide a high quality food service for campers

Responsible to: Food Service Manager

Qualifications: 18 years of age

Previous food experience

Ability to cook for large numbers

Knowledge of kitchen sanitation and safety procedures

Willingness to learn about diabetes as it relates to dietary concerns

Readiness and ability to adapt to camp work situation

Responsibilities:

1. Participate in pre-camp training
2. Comply with Personnel Policies
3. Supervises cooking times, temperatures, and quantities
4. Maintain sanitary and safe working conditions
5. Assist in scheduling kitchen aides for food preparation
6. Assist with distribution of meals and snacks, storage and retrieval of food
7. Assist Food Service Manager in supervising all food preparation
8. Assist in record keeping of kitchen equipment, such as refrigerator and dishwasher temperatures.
9. Assist Food Service Manager in receiving and inspecting deliveries during camp session
10. Perform other duties as assigned by Food Service Director