

Camp Bristol ***Job Description***

Job Title: **Cook**
Classification: ***Nonexempt (Seasonal)***
Reports to: **Head Cook**
Contract Period: **June 18 – August 14, 2022 (8 weeks)**
Weekly Pay: **\$ 475.00 (Room and Board included)**

Position Purpose:

To assist the Head Cook in providing nutritious, well-prepared meals, which are served to all campers, staff, and guests.

Qualifications: *(Minimum Education and Experience)*

- ♦ At least 18 years old
- ♦ Experience in institutional or food service setting.
- ♦ Desire to work in the food service area.
- ♦ Knowledge of standards of food preparation and serving, storage of food, and kitchen procedures.
- ♦ Current Certification in or willingness to become certified in First aid and CPR
- ♦ Attend and participate actively in staff-week training (provided at camp)
- ♦ Clearance through the Sex Offender Registry and Criminal Background Check for personnel file.
- ♦ Must submit health history record and examination form prior to first day of work.

Essential Job Functions:

1. Assist in the daily operations of the camp's food service.
 - ♦ Prepare and cook food as the menu indicates utilizing frying, boiling, broiling, steaming, roasting of meat, poultry, seafood, fish, vegetables, salads, soups, and gravies.
 - ♦ Prepare foods including washing and peeling.
 - ♦ Bake breads, pastries, muffins, etc.
 - ♦ Set up food, supplies, and utensils for dining hall distribution.
 - ♦ Store food and leftovers at proper temperature.
2. Assist in routine sanitation of the kitchen and related equipment.
 - ♦ Clean and maintain all food-preparation and storage areas.
 - ♦ Supervise the cleaning of prep, serving, and dining hall dishes.
 - ♦ Reduce waste, reuse items, and recycle as indicated through the camp's procedures.
3. Work as a member of a food service team.
 - ♦ Coordinate schedule and job tasks with other cooks and kitchen assistants.
 - ♦ Assist with supervising or directing the work of the kitchen assistants.

Other Job Duties:

- ♦ Cleaning of bathrooms and laundry areas that serve the kitchen and Dining Hall as directed
- ♦ Assisting with dish washing as needed
- ♦ Participate in clean-up at the end of each week.

Equipment Used:

- ♦ Stoves, convection and standard ovens, fryers, dishwashing machine, knives, kitchen utensils, stand mixer, janitorial equipment, washer/dryer

Knowledge, Skills, and Abilities:

- ♦ Knowledge of current health and safety laws and practices is essential.
- ♦ Knowledge of and experience in preparation of special dietary foods including vegetarian foods.
- ♦ Knowledge of food service sanitation.

Physical Aspects of the Job:

- ♦ Ability to lift and carry 50 pounds including unloading food, supplies, and equipment as needed.
- ♦ Visual and auditory ability to identify and respond to environmental and other hazards of the site and facilities and camper and staff behavior.
- ♦ Physical ability to operate kitchen equipment according to safe, recommended methods.
- ♦ Physical mobility and endurance to perform tasks while standing/walking for long periods of time (60 minutes or more).
- ♦ Ability to provide first aid and to assist campers and staff in an emergency.
- ♦ Determine cleanliness of dishes, food surfaces, and kitchen area.
- ♦ Ability to assess condition of food.

