

Camp Frederick

AFTERNOON/EVENING COOK

QUALIFICATIONS:

- Minimum 18 years of age
- Willingness to support the other members of the camp staff
- Experience with institutional cooking and staff management
- Self-starter and ability to think and change direction quickly
- Knowledge in cleaning and sanitation products and methods
- Ability to work with minimal supervision
- Ability and desire to be a role model of a Christian lifestyle worthy of emulation by campers and guests.
- Current training in food safety, or willingness and ability to obtain such training, to meet national and local requirements.
- Interest in serving in a Christian camp setting.

RESPONSIBLE TO:

- Camp Director, Assistant Director and Head Cook

GENERAL RESPONSIBILITIES:

- Ability and desire to be a role model of a Christian lifestyle worthy of emulation by campers and guests.
- Assist with the operation of Camp Frederick's food service program during the summer and during retreat season do housekeeping for different lodgings as needed.

SPECIFIC RESPONSIBILITIES:

- Store, prepare, and serve food
- Guide the work and service of those placed in the kitchen for work
- Prepare all meals and other main courses that are assigned (Dinner meal Sun-Thurs and Dinner with Campers & Families on Fridays in June, July, first week of August. Occasional weekend work rest of year).
- Help place stock in pantry after delivery to camp and pick up stock as needed
- Clean kitchen area including, but not limited to stove, grill, refrigerators, freezers, walk-in cooler floors, mats and counters
- Assist the Head cook whenever needed
- Assist with inventory when needed
- Perform any additional tasks related to the food service program as assigned by supervisors

ADDITIONAL RESPONSIBILITIES FOR ALL COOKS:

- All cooks are responsible for following all the rules and regulations of the Columbiana Health Department and keep the kitchen clean and in good order.

ESSENTIAL FUNCTIONS:

- Ability to communicate, work with and guide other personnel (summer helpers & volunteers) in the safe preparation of food
- Visual, cognitive, and communicative ability to use and operate electrical and mechanical kitchen equipment safely, read recipes, follow appropriate safety regulations and emergency procedures (such as fire, evacuation, illness or injury), and maintain appropriate inventory of food and supplies
- Visual and auditory ability to identify and respond to environmental and other hazards related to the kitchen area
- Possess physical strength and endurance to lift, unload and move food and kitchen supplies
- Ability to lift, bend and kneel as needed for cleaning

HOSPITALITY

- Create a welcoming, inclusive and hospitable atmosphere for all guests of Camp Frederick
- Create family-friendly, nutritionally-balanced and visually-appealing meals for our guests
- Provide for special needs diets with a servant attitude (nut allergies, GF, lactose intolerant, etc.)
- Serve hot meals hot, cold meals cold and serve all meals in a timely manner