

Position: Kitchen Cook

Job Description



Classifications: Seasonal Staff

Our Mission Statement:

Cultivating individual and collective growth in Christian Science through living, playing, and learning in a natural setting with a global family.

Qualifications:

- At least 19yrs of age
- Actively practices Christian Science
- Emotional maturity and stability; good moral character and integrity
- Enjoyment of outdoor living
- Love for children
- Member of The Mother Church
- Minimum 2 years' experience in a kitchen
- Current Red Cross (or equivalent) CPR and First Aid certification

Knowledge:

- Food production
- Basic cooking and baking skills
- ACA and camp standards and procedures (provided in staff manual)
- How to work with others from a variety of backgrounds and experiences
- How to prepare a variety of cuisines
- How to prepare vegetarian and vegan dishes

Elemental Skills:

- Organization
- Cleanliness
- Problem-solving
- Clear and effective communication
- Responsibility
- Reliability
- Flexibility
- Collaboration
- Punctuality
- Inclusivity
- Time management
- Engagement
- Holistic and spiritual work ethic
- Taking initiative
- Awareness

Abilities:

- Operating kitchen appliances stoves, ovens, mixers etc.
- Handling cutlery of all shapes and sizes.
- Cooking for large groups
- Following clear directions
- Taking proper care of all kitchen equipment including inspecting it weekly and reporting anything to the Food Service Director
- Kitchen cleaning
 - Wiping all surfaces
 - Sweeping; Mopping with the correct mop-head
 - Rinsing food-scrub buckets and sanitizing them
 - Organizing food and labeling
- Chopping, mincing, grilling, etc.

Responsibilities:

- Check with Kitchen Manager daily concerning work schedule and menus.
- Participate in all-camp activities when available
- Read Lesson daily and do personal metaphysical time
- Personal Kapers
- Assist in preparing foods as directed by the Kitchen Manager
- Help Kitchen Manager create menus
- Assist with any special-diet meals
- Support the dessert process for each dinner
- Help serve all meals.
- Make sure all containers being used to store foods are properly stored.
- Make sure all foods in the walk-in are labeled and dated properly.
- Clean the kitchen following meals including: tidying the walk-in, storeroom, baking cabinet, and shelves
- Participate in regular team maintenance of kitchen work areas. (This could include but is not limited to sweeping and mopping the kitchen floor, cleaning out the walk-in and freezers, cleaning the store room and shelves)
- Arrive on time for work; wear apron and gloves.
- Wash and put away dishes; Wash pots.
- Help with food deliveries and stocking of food.
- Keep sinks and sanitizer clean and conduct proper maintenance.
- Sweep and mop dining hall floors daily. Sweep and mop cooler and kitchen floors daily.
- Empty mop bucket and wash mops and hang to dry.
- Check with supervisor before leaving kitchen after each meal.
- Do your best
- Carry out the camp purpose while working with campers.
- Do metaphysical work for self and kitchen staff each day.
- Participate in staff training program.
- Advise, remind, and give reasons to campers and staff regarding safety requirements, concerns for other people's rights, and personal health.
- Follows cleaning standard learned during staff training
- All other duties as assigned