

Presbytery Point Camp

Second Cook

Job Description

Presbytery Point brings people together to learn and grow in the beauty of God's creation; reaching out and welcoming all to join together in faith, fellowship, and recreation.

Title: Second Cook

Supervisor: Camp Manager

Qualifications:

- Able and interested in working in and around a Christian residential camp setting.
- Able to uphold and work toward the camp's mission statement.
- Experience as a cook in a restaurant, catering business, camp or institutional food service setting, with training in quantity cooking, food preparation, and serving.
- Able to prepare food for persons with special dietary needs and restrictions.
- Knowledge of food service standards, nutritional requirements, basic food serving and kitchen procedures with ability to meet state health and food service code; ServSafe certification preferred.
- Demonstrated supervisory, kitchen management and organizational skills.
- Ability to relate to others under stress and work as a team.
- Is thrifty, resourceful, and detail oriented. Able to serve healthy, kid-friendly food within a budget.
- Evidence of moral character - integrity, adaptability, enthusiasm.

Work Schedule:

- Monday– Saturday : Mon-Fri 11 am - 7:30 pm., Saturday 6 am – 11:30 am
- Hours are variable with the needs and size of the camp

Salary:

Weekly salary as specified; plus room and board for summer staff/camping season. Live on-campus unless living nearby to commute.

Primary Responsibilities:

- Responsible for kitchen and dining hall services and for the preparation of all food served (meals, snacks, and special events). Serve meals family-style, using hoppers who bring serving dishes to tables.
- Follow menus in meal preparation and procedures for the proper handling and utilization of leftovers. Adjust menus toward end of camp season to limit food inventory (end of season) to bare minimum.
- Assist in receipt of deliveries and properly store food and kitchen supplies.
- Assist with inventory of all food and kitchen supplies weekly, maintaining records/reports of food and supply usage.
- Direct and oversee the work of Assistant Cook and all kitchen assistants including use of proper hand washing, hair/head covering, kitchen attire, etc., in the absence of the Head Cook.
- Explain and oversee proper hand washing, table set-up, hopper duties, recycling procedures, and after meal dining hall clean up to counselors and campers.
- Assure proper cleaning and storage of all dishes, glasses, silverware, pot and pans, food and beverage containers, and other cooking equipment/utensils. Assure proper laundering of kitchen linens/aprons.
- Maintain a clean, orderly kitchen and dining hall. Oversee end of week cleaning.
- All other duties as assigned by Camp Manager
- All employees of Presbytery Point Camp, Inc. are considered "at will" employees.