



COOK

JOB DESCRIPTION

Please look over the job description that is required of the Cook during this summer.

If you are hired for this position, the Food Service Director will be reviewing this with you throughout 'In Camp Training'. We also encourage you to use this list as something to pray through in anticipation of camp and as you work during the summer.

MINIMUM REQUIREMENTS

- Personal relationship with Jesus Christ
- Experience as cook and/or assistant cook, preferably at a camp
- Training and experience in cooking for large groups
- Ability to work well with others
- Ability to accept guidance and supervision
- Ability to prepare foods for special dietary needs
- Knowledge of standards of food preparation, serving, and kitchen procedures
- Current Food Handlers card

RESPONSIBLE TO: Food Service Director

GENERAL RESPONSIBILITIES

- Prepare and serve all meals for the camp program while working in accordance with the purpose of Trout Creek Bible Camp.

SPECIFIC RESPONSIBILITIES

1. Work with Food Service Director to estimate needs and to order, receive, and store food and needed supplies.
2. Fry, boil, roast, steam, handle meat and poultry, and/or vegetables
3. Prepare soups and gravies
4. Bake or butcher as needed
5. Function as a general all-around cook for all meals and special events, including serving and clean-up.
6. In seasonal operation: clean and prepare food service area for use. Close kitchen down for off-season, including an inventory and proper storage of supplies.
7. Evaluate current season and make recommendations for following season.
8. Some of these duties may be reassigned and other duties may be assigned as required.