



CAMP COOK

Job Description

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 Manager

GENERAL RESPONSIBILITIES

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

SPECIFIC RESPONSIBILITIES

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