## **Head Cook Job Description:**

## **Job Summary**

Responsible for providing meals and canteen food for campers and staff during summer camp program, preparing meals for special diets, ordering food and cleaning/organizing kitchen and appliances. In addition, the head cook is responsible for leading a team in the kitchen, including training, and daily devotions.

## Responsibilities

- 1. Manage all aspects of food service for camp.
- 2. Supervise and coordinate the kitchen staff.
- 3. Plan meals for up to 120 people per meal in advance.
- 4. Work with administrative staff on camp menu planning.
- 5. Ensure cleanliness of food preparation and delivery areas.
- 7. Follow state health department regulations pertaining to safe food practice.
- 8. Assist administrative staff in food budget planning.
- 9. Places food orders in accordance with budget and in a timely manner.
- 10. Check in all food/supply orders.
- 11. Prepares all meals on time as scheduled or assigned by the director.
- 12. Knowledge of food allergies and food related diseases, and the ingredients that may cause the allergy/disease.
- 13. Be willing and prepared to meet special food requirements for both campers and staff; e.g. gluten free and vegetarian diets.
- 14. Have a record of the food inventory.
- 15. Keep kitchen clean and in accordance with department of health regulations at all times.
- 16. Sanitize kitchen surfaces regularly throughout the day.
- 17. Wash hands frequently while working in the kitchen and in accordance with department of health regulations.
- 18. Report any accidents or injuries to directors.
- 19. Assist in weekly deep cleaning of specific areas in the kitchen, e.g. floors, vent hoods, etc.
- 20. All other duties as assigned.

## Qualifications

- 1. Maintains and fosters a personal relationship with Jesus Christ.
- 2. Experience cooking and serving over 100 meals per day is preferred.
- 3. Ability managing kitchen staff.
- 4. Ability to modify meals for special dietary needs.
- 5. Knowledge of generally accepted well balanced nutrition guidelines.
- 6. Experience with ordering and meal planning.
- 7. Excellent working skills including: communication skills, organizational skills and attention to details