

POSITION: CAMP COOK

Responsible to: Camp Missionary

QUALIFICATIONS

- Must have experience in meal planning for large groups.
 - Must be able to adapt to the needs and tastes of youth camps.
 - Must be willing to adapt to the conditions and program of the camp setting.
 - Must have an up-to-date certificate in Food Handling Course.
- Cook is required to be on site each Sunday early afternoon to prepare the supper meal.
- Duties end each Friday following the noon barbecue and clean up.

DUTIES AND RESPONSIBILITIES

DURING CAMP

- Prepare and follow a camp menu providing for a wholesome, well-balanced diet which will be appealing to the campers.
- Place food orders as well as cleaning supplies and check the deliveries against the invoices. (When placing an order instruct salesmen to deliver supplies to the camp.)
- Keep careful inventory of all food purchases and cleaning supplies throughout the camping Season.
- Supervise the storage of food items.
- Supervise the assistant cook, providing a schedule and assigning duties and responsibilities.
- Ensure the sanitation and cleanliness of the kitchen, utensils, containers, cloths, towels, food storage areas, etc.
- Maintain health standards according the N.S. Health requirements.
- Direct the preparation of meals, ensuring they are ready at the time arranged by the Camp Director.
- Arrange snacks for staff and campers when necessary.
- Be aware of special dietary concerns and food allergies.

AFTER CAMP

- Conduct a thorough cleaning of the kitchen areas
- Give end of season inventory to a member of Camp Council.
- Submit a written evaluation of the job of Camp Cook, responsibilities, and any suggestions as to improvements that can be made to the position.

❖ NOTE: We have approximately 50 campers and 20 staff weekly.