



Assistant Cook Job Description

Time Frame: May 26 – August 12, 2017

Compensation: \$165/wk, plus room and board, laundry, and workers compensation insurance

Responsible To: Head Cook and Camp Director

Minimum Qualifications

- Desire to work in the food service area
- Ability to read menus, weights and measures and count
- Ability to work well with others
- Ability to accept supervision as well as take initiative

General Responsibilities

1. Assist Head Cook in preparing foods by performing any combination of the following tasks: wash, peel vegetables; prepare poultry and meats; prepare and knead breads; stir and strain soups and vegetables; weigh and measure foods; carry pans and pots; store food, clean utensils and storage areas; distribute food and supplies; help wash dishes
2. Assist in any area of the kitchen, dining room, or dish room, as requested by Head Cook
3. Take responsibility for meal preparation, as directed by the Head Cook.
4. Assistant Cooks may be asked to share responsibilities in the following jobs. These jobs could be designated by the Lead Cook or Summer Camp Director:
 - A. Lead Cook's helper
 - B. Pot washer/dishwasher
 - C. Pantry and salad person
5. Help unload and store supplies, and help move supplies around the kitchen. Learn "kitchen routine" within the first week and be able to follow it independently.
6. These are not the only duties to be performed. Some duties may be reassigned and other duties may be assigned as required. See *Program Support* job description as well.

Essential Functions

1. Must be able to lift/unload/move food and supplies, lift dishes to their storage location, use kitchen equipment safely, operate electrical and mechanical equipment, operate dishwasher, determine cleanliness of dishes, food contact surfaces, and general kitchen area. Assess the quality and condition of all food.
2. Must be able to tolerate long hours of standing.
3. Ability to maintain personal physical, mental, and spiritual health during a fast-paced summer