

Lead Cook Job Description



Time Frame: Mid May-Mid August, 2022

Compensation: \$400-450/week (Higher rate for returning staff) Includes room and board, laundry, and workers compensation insurance

Responsible to: Camp Director

General Responsibilities

1. To oversee the kitchen operation of Sonlight camp under the direction of the camp director.
2. To collaborate in menu planning, purchasing food supplies and preparing or overseeing the preparation of all meals for Sonlight campers and staff
3. To Be With Kids, and Show Them God

Work Environment

Staff need to be able to perform the essential functions of this position within camp's unique environment

- Rustic terrain and shared cabin accommodations.
- Working in the kitchen
- Community-living with high social interaction
- Limited communication outside of camp by internet or phone except for time off periods

Minimum Qualifications

- Desire to live and work within a camp community
- Clearly articulated Christian faith and lifestyle
- Food service experience
- Be able to follow a recipe, and cook/ bake great food.
- Knowledge of and experience in food preparation / baking
- Enjoy food preparation and food service
- To be knowledgeable about Health Department food service regulations
- Current ServSafe food service certificate
- Ability to relate to peers and children
- Ability to accept supervision and guidance
- Good character, integrity, and adaptability
- Enthusiasm, sense of humor, patience, and self-control
- Ability to do tasks as assigned and take initiative for finding the next task
- Ability to work well with others

Specific Responsibilities

- Be with kids and show them God
- 1. Wash, peel vegetables; prepare poultry and meats; prepare and knead breads; stir and strain soups and vegetables; bake, weigh and measure foods; carry pans and pots; store food, clean utensils and storage areas; distribute food and supplies
- 2. 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.
- 3. These are not the only duties to be performed. Some duties may be reassigned and other duties may be assigned as required.
- 4. Monitor inventories and work cooperatively with the Director for purchasing.
- 5. Maintain communication with the Program Leader, specifically about meal times / theme meals
- 6. Work with assistant cooks in setting a weekly work schedule, and communicating special needs for the week.

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. Sonlight food is made from scratch. Must have hand and arm strength to stir soups, sauces, and gravies, knead dough, stir to combine ingredients for salads, etc.
3. Must be able to tolerate long hours of standing.
4. Must be able to process information and make decisions quickly.
5. Must be able to work well with others, and supervise Assistant Cooks.
6. Ability to thrive with very little access to social media and internet, being nourished instead by in-person conversations.
7. Sonlight's internet access is very limited, meaning access to social media etc. is very restricted throughout the typical camp day. Being able to work for 6 days a week with little to no internet access is crucial.