

## CANOE ISLAND FRENCH CAMP

### JOB DESCRIPTION: COOK

#### **General responsibilities:**

To cook and for up to 75 participants, both summer campers and adults, and assist with cleaning and other kitchen duties.

#### **Authority/Accountability:**

Authority to carry out this activity within the framework of the camp's general policies and procedures as outlined in staff training and pre-camp materials; accountable to Kitchen Manager and Program Director.

#### **Specific Duties:**

1. Prep and cook meals for up to 75 people
2. Present food in an appetizing and pleasing manner.
3. Assist with washing dishes, pots, pans
4. Assist with cleaning kitchen and pantry
5. Assist with washing kitchen laundry
6. Assist with special days/events, French cuisine class, banquets, etc.

#### **Essential Functions**

1. Physical ability to perform the job as outlined
2. Physical ability to lift 50 pounds
3. Ability to communicate orally and in writing effectively with campers and staff
4. Visual skills to recognize hazards in the kitchen and dining hall.
5. Auditory ability to respond appropriately to hazards and any camper concerns

#### **Minimum Qualifications**

1. Be at least 21 years of age
2. Cooking experience, restaurant or institutional
3. Working knowledge of slicer, Hobart, processors, grill, convection oven
4. Have a general knowledge of food handling and WA food handling rules
5. Have or obtain WA State Food Handlers Permit
6. Have a excellent work ethic
7. Able to accept supervision
8. Enjoy working around children and friendly personality
9. Be able to work well under pressure
10. Have clean personal hygiene; hair tied back as necessary
11. Wear clean clothes; no shorts, no open-toed shoes; no jewelry
12. Use proper hand washing techniques
13. Have a working alarm clock; arrive to work on time
14. Interest in French cooking