

CANOE ISLAND FRENCH CAMP

JOB DESCRIPTION: BAKER

General responsibilities:

- To bake breakfast breads, baguettes, hamburger and hot dog buns, bagels, desserts.
- To assist in meal prep and plating.
- To assist with kitchen cleaning.

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 the Kitchen Manager and Program Director.

Specific Duties:

1. Bake breakfast breads, bread and buns for lunch and dinner and desserts.
2. Prepares daily 4:30 pm snack for 75: cheese/crackers, trail mix, popcorn, fruit and cheese or peanut butter.
3. Present food in an appetizing and pleasing manner.
4. Clean bakery and assist with cleaning of kitchen and pantries
5. Supervise washing of kitchen laundry
6. Assist French Cuisine classes with stocking and any cooking questions
7. Assist in planning special days/events, banquets, etc.

Essential Functions:

1. Physical ability to perform the job as outlined
2. Physical ability to lift 50 pounds using both hands
3. Ability to communicate orally and in writing effectively with campers and fellow 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 20 years of age
2. Know and follow Washington state food handling rules
3. Have or obtain WA State Food Handlers Permit (at camp)
4. Have a good work ethic
5. Be able to work with Directors, kitchen staff, other staff
6. Enjoy working around children
7. Be able to work well under pressure
8. Have clean personal hygiene; hair tied back as necessary
9. Wear clean clothes; no shorts, no open-toed shoes; no jewelry
10. Use proper hand washing techniques
11. Have a working alarm clock; arrive to work on time
12. Interest in French cooking
13. Some knowledge of French language preferred;.