

Full Time Lead Cook- Job Description

Purpose for the Position

Our staff provides the setting and support services that allow our guests and summer campers to grow in their relationships with God. This position is primarily to direct preparation of and prepare food for campers and staff.

Essential Responsibilities

- Direct preparation of breakfast and lunch, or lunch and dinner
- Prepare specified menu items, predominately main course and accompaniment foods
- Serve food to guests and camp staff & Housekeeping/Turnovers as needed
- Wash pots and pans; dishroom when other staff are not scheduled
- Deep cleaning of kitchen facilities as time allows

Minimum Requirements/Qualifications

- An attitude of service and a commitment to Twin Rocks Friends Camp and its ministry
- An evangelical Christian commitment and lifestyle consistent with the organizational goals, including a signed agreement with Twin Rocks statement of faith and community responsibilities.
- Ability to communicate effectively in giving and following instructions

Skills and Abilities

- Maintain a viable, growing relationship with Christ and exemplify that relationship in daily life
- Ability to direct preparation of food to other food service staff
- Ability to prepare main dish food items, along with all accompaniment food items, using recipes and guidelines given
- A person given to hospitality meeting the needs of our staff and guests in food service
- Ability to work under tight time schedules staying focused on the task and yet maintaining a positive attitude.
- A genuine concern to maintain the quality of food prepared for campers at Twin Rocks Friends Camp
- Ability to operate food service institutional equipment

Environmental conditions & Physical Demands

The position involves working in a food service institutional kitchen. In the summer months it may become warm with the weather and the use of ovens. It is necessary to be in good physical condition. Ability to lift up to 50 pounds and work on your feet

Language Development

Able to communicate clearly in English with kitchen staff, regular staff, and guests

Specific Vocational Preparation

- Experience in management of food service staff
- Ability to prepare a variety of institutional menu items, using institutional recipes

Compensation

This is a year round, paid Lead Worker position. This is a 35-40 hour per week position which comes with benefits provided to Twin Rocks' Full-Time Lead Workers (120 hours per year of Personal Paid Leave for holiday/vacation/personal use, plus Sick Leave accumulated at 1 hour per 30 hours worked).

Probationary Period

This position will have a three-month probationary period.

Reports to

Food Service Director and Assistant Food Service Director