



Cook

Essential duties:

1. Daily preparation, cooking, serving and storage of all meals as indicated by camp menu.
2. Follow proper sanitization and storage procedures for produce, processed food, kitchen equipment, food surfaces, trash removal, recycling, pantry, freezers, and coolers.
3. Keep Dining Hall complex clean.
4. Provide and model a positive customer service experience for campers, staff, guests, and volunteers.
5. Adequately discharge assigned duties according to all regulations set forth by CT, OLVC, New York State (NYS), American Camp Association (ACA), U.S. Food and Drug Administration (FDA), and Department of Health (DOH) with regards to operation of children's camps.
6. Adhere to the principles, guidelines and standards for food safety as set forth by the ACA, NYS, DOH, Hazard Analysis Critical Control Point (HACCP) of the FDA and ServSafe.
7. Follows and enforces all camp rules, safety and health policies and procedures.
8. Attend, participate and complete all camp training sessions and CT staff meetings as scheduled.
9. Assist with the care, maintenance, upkeep and cleaning of CT facilities and equipment.

Qualifications:

1. At least 18 years of age preferred.
2. High school diploma or equivalent preferred.
3. 2+ years of cooking experience in culinary, restaurant, food service, banquet, or cafeteria preferred.
4. ServSafe or similar certification preferred. Certification assistance available.
5. Ability to demonstrate CT values.
6. Completion of Protecting God's Children -Virtus training prior to start of camp season required.
7. Compliance with Virtus safe environment policies is required.
8. On-site residence for summer camp and rental groups is preferred. Room and board provided.
9. Valid driver's license preferred.

Benefits:

1. Pay rate: \$570-\$660/week (based on experience and skills), + room and board
2. Full week of paid training, including portable certifications in First Aid, CPR, AED, Epi-pen and much more.
3. Develop leadership skills employers want: teamwork, problem solving, conflict resolution, mission focus, responsibility, empathy, compassion.
4. Financial support for job related training (ServSafe Manager or Food Handler)
5. Forge lifelong friendships.
6. Time off on weekends.