



Cook

Essential duties:

1. Daily preparation, cooking, serving, and storage of all meals as indicated by camp menu.
2. Provide and model a positive, cheerful customer service experience for campers, staff, guests, and volunteers.
3. Execute proper sanitization and storage procedures for produce, processed food, kitchen equipment, food surfaces, trash removal, recycling, pantry, freezers, and coolers.
4. Availability to execute food service duties for summer camp and seasonal group rentals.
5. Lead by example acting as a positive role model of the OLVC values of Respect, Trust, Integrity, Passion, Teamwork, and Accountability and Camp Turner's of Hospitality, Stewardship, Social Justice, Personal Growth, and Recreation.
6. Proper execution, reporting, and communication of CT and OLVC emergency procedures, incident and accident reporting, and safety guidelines.
7. 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.
8. 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.
9. Attend, participate, and complete all camp training sessions and CT staff meetings as assigned.
10. Assist with the care, maintenance, upkeep and cleaning of all CT facilities and equipment.
11. Other duties as assigned.

Qualifications:

1. At least 17 years of age required, 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. On-site residence for summer camp and rental groups is preferred with room and board provided.
6. Valid driver's license preferred.

Benefits:

1. Pay rate: \$600-\$690/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 more.
3. Develop leadership skills employers want: teamwork, problem solving, conflict resolution, mission focus, responsibility, empathy, compassion.
4. Forge lifelong friendships.
5. Spend your summer outdoors in beautiful Allegany State Park.
6. Time off on weekends.

Work Dates: June 28 – August 16, 2026