



# WESTWIND

## *Job Description*

Job Title: **Cook**  
Classification: **Seasonal, hourly/non-exempt**  
Reports to: **Food Service Manager**

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### Position Purpose:

Assist the Food Service Manager in preparing and serving nutritious meals and help maintain sanitation in kitchen, dining hall, and dish room.

### Essential Job Functions:

1. Assist in routine sanitation of the kitchen and related equipment.
  - Clean and maintain all food-preparation and storage areas.
  - Wash all dishes, serving and preparation equipment, and utensils according to regulated washing methods and temperatures.
  - Reduce waste, reuse items, and recycle as indicated through the camp's procedures.
2. Assist in the daily operations of the camp food service.
  - Assist in the preparation of food as the menu indicates including washing and peeling.
  - Set up food, supplies, and utensils for dining hall distribution.
  - Store food and leftovers at proper temperature.
3. Other duties as assigned.
  - Assist with order receiving and stocking.
  - Effectively communicate with guests.

### Qualifications:

- Desire to work in the food service area.
- Knowledge of food preparation and serving; storage of food and dishwashing procedures is preferred.

### Physical Aspects of the Job:

- Ability to lift and carry 50 pounds including unloading food, carry trays of dishes, lifting supplies and equipment as needed.
- Visual ability to identify and respond to environmental hazards.
- Physical ability to operate kitchen equipment according to safe recommended methods.
- Physical mobility and endurance to perform tasks while standing for long periods of time (60 minutes or more).
- Determine cleanliness of dishes, food surfaces, and kitchen area.