



WESTWIND

Job Description

Job Title: **Cook**
Classification: **Seasonal (Year-round potential), hourly/non-exempt**
Reports to: **Food Service Manager**

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 and other staff.
 - Shift lead as necessary

Qualifications:

- Must have current Oregon Food Handlers card.
- Knowledge of food preparation, serving, and storage.
- Ability to lift and carry 50 pounds (unloading food, carrying 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.
- Endurance to perform tasks while standing for long periods of time (60 minutes or more).
- Maintain kitchen environment to commercial food service standard of cleanliness
- Strong ability to problem solve
- Enthusiasm and experience working in a fast-paced setting
- General scheduling flexibility
- Experience with special diets (vegetarian, vegan, gluten free, dairy free)