

Job Title:CookClassification:Seasonal hourly/non-exemptReports to:Guest Services Manager

Position Purpose:

Prepare and serve nutritious meals and help maintain sanitation in the kitchen, dining hall, and dish room.

Essential Job Functions:

- 1. Assist in routine sanitation of the kitchen and related equipment
 - Clean and maintain all storage and food preparation 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
 - Helping other team members when needed
 - **Qualifications:**
 - Must have a 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)