



WESTWIND

Job Description

Job Title: **Seasonal Cook**
Classification: **Hourly/Non-exempt**
Reports to: **Operations Director**

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 according to camp procedures
2. Assist in the daily operations of camp food service
 - Assist in the preparation of food as the menu indicates including washing, peeling, and prepping
 - 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
 - Help 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)
- 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 schedule flexibility
- Experience with special diets (vegetarian, vegan, gluten free, dairy free)

Employee Signature: _____

Date: _____