

Head Cook – Summer

Dates: May 27 – August 10

Pay: \$300 per week

Profile: Christian individual with previous large-scale food production experience. Must live on-site for the duration of the summer season. Should be older than most temporary summer staff. Must be able to supervise, organize, and motivate volunteers and assistants. Good organizational and planning skills imperative.

Job Description:

Late May:

- menu planning, food shopping for staff meals
- research safe food handling techniques, prepare to teach to kitchen assistants
- work on summer menu

Training Week:

- cleaning and organization of food storage areas
- record keeping
- menu development
- determining food amounts
- practicing food prep
- training assistants in safe food handling techniques

Summer Camps:

- weekly meal planning
- weekly food orders (including determining needed amounts of each food item)
- weekly record-keeping of food amounts consumed
- completion or oversight of weekly food and supply inventory
- meal preparation
- baking
- oversight and assignment of kitchen assistants and volunteers
- conducting daily meeting and prayer time with assistants
- oversight of dishwashing, kitchen cleaning, food storage, and food disposal