

HERMANN SONS LIFE CAMP: CAMP COOK

SUPERVISED BY: Food Services Manager

RESPONSIBLE FOR

The preparation and execution of meal service at Hermann Sons Life Camp from preparation to sanitary cleaning of the facility in accordance with State Law and OSHA standards.

GENERAL RESPONSIBILITIES

- Lead meal preparation
- Supervise cleaning
- Train-up and Supervise staff

SPECIFIC DUTIES

- Lead kitchen staff in meal preparation, clean-up and other duties related to meal preparation.
- Communicate with the Food Services Manager and Camp Director.

ESSENTIAL JOB FUNCTIONS

- Must possess the personality, character and morals to be a good role model for campers.
- Under the direction of the Food Service Manager, assist in creating a positive team environment.
- Ability to work with all staff as a strong active team member to develop best work practices and problem solve.
- Assist Food Service Director and Executive Chef to supervise, train and support kitchen staff.
- Oversee food service operations when Food Service Manager is unavailable.
- Learn and follow kitchen routines and take initiative to increase knowledge of kitchen duties and practices.
- Demonstrate proper knife handling and cutting, chopping and slicing techniques.
- Daily preparation and cooking of various meal components while ensuring kitchen prep, cooking and cleaning tasks are completed in a timely manner and meet quality controls set by management.
- Follow proper procedures for food receiving, handling and storage.

- Maintain quality kitchen environment by practicing proper cleaning, safety, sanitation and organizational skills.
- Follow portion controls and presentation specifications as set by the Food Service Manager.
- Under supervisions of the Food Service Manager, prepare large amounts of food; adjust recipes by expanding or reducing amounts of ingredients.
- Ensure timely preparation and serving of quality meals with ample selection and nutrition.
- Ability to make meals to satisfy a variety of food allergies and preferences, including gluten free, vegetarians and vegans.
- Ensure all aspects related to the Food Service Department are at or above minimum standards required by the Texas State Health Department.
- Follow all staff policies and procedures to ensure a safe work and living environment.
- Perform other duties as required.
- Must be able to move about food service facility in performance of duties.
- Must be able to lift 25 pounds
- Must possess the physical energy needed to perform duties during an 8-hour day, 40-hour week.
- Must be able to read and follow instructions needed in food preparation and kitchen maintenance.

QUALIFICATIONS

- 21 years of age recommended.
- Past Hermann Sons Life-Camp kitchen experience or other food service experience.
- Three-year minimum experience in food service preferred.