Agapé Camp Cook Job Description

The Agapé Camp Cook is a part-time seasonal employee of Agapé Ministries with responsibilities for preparing nutritious meals for campers and staff during the summer camping season.

Qualifications

- 1. Have experience in large-scale food preparation and menu planning, with special concern for the needs of children.
- 2. Have supervisory and organizational skills.
- Have or obtain necessary background clearances.
- 4. Be at least 21 years of age.
- 5. Be knowledgeable and/or trained in CPR and first aid.
- 6. Be knowledgeable and/or trained in the use of kitchen equipment and the propane grill.

Essential Functions

- 1. Be able to lift large pots of water/food to and from the stovetop and oven.
- 2. Must have the physical endurance to prepare and cook meals as well as clean up the kitchen after meals.

Responsibilities

- 1. See that applicable governmental health regulations, American Camp Association standards, and Camp Agapé policies are maintained in the kitchen.
- 2. Plan and prepare <u>nutritious</u> and appealing meals.
- Oversee meal preparation and kitchen clean-up.
- 4. Maintain written records of refrigerator and freezer temperatures.
- 5. Keep record of meals served.
- 6. Monitor kitchen equipment and supplies.
- 7. Respond to special dietary needs of campers and staff.
- 8. Respond to camp programmatic needs.
- 9. Report to the Camp Director.