ASHLAND FAMILY YMCA
YMCA Camp DeBoer

Job Title: Camp Head Cook
Reports to: Camp Operations Director
Dates: Approx. June 15th – October 15th

POSITION SUMMARY:

YMCA Camp DeBoer is excited to announce it's opening at Lake of the Woods, in Southern Oregon! We are looking for a Camp Head Cook to oversee the food service department of camp, in our brand new state-of-the-art kitchen and lodge. The Head Cook will direct the overall food-service operation of camp and provide nutritious meals to all camp participants and staff. This is a unique and flexible position that will grow and develop alongside a robust camp and conference program in a beautiful lakeside setting.

ESSENTIAL FUNCTIONS:

1. Manage the daily operations of the camp's food service.
    * Prepare and cook food for all camp meals utilizing a variety of cooking methods.
    * Set up food, supplies, and utensils for dining hall distribution.
    * Properly store food and leftovers.
    * Ensure safe and efficient preparation and serving of camp meals.
    * Assist with menu planning for outside user groups.

2. Oversee the inventory and ordering of food/supplies as well as maintain a clean and well-kept kitchen area.
    * Maintain inventory of food and household supplies.
    * Order food and kitchen supplies consistent with program participation.
    * Maintain high standards of cleanliness, sanitation, and safety.
    * Maintain clean food-service areas, including kitchen, dining hall, and storage.
    * Asses equipment for any damage or need of reapairs.
    * Promote practices that seek to reduce waste, reuse items, and recycle as much as possible.

3. Work as a member of a food service team.
    * Coordinate schedule and job tasks with Camp Operations Director, and kitchen assistants.
    * Assist with supervising or directing the work of the kitchen assistants.

JOB REQUIREMENTS:

Qualifications:
- Experience in a food service setting.
- Knowledge of and experience in food service: ordering, inventory, food preparation, family-style serving, buffet serving, cleaning.
- Ability to work within a budget and purchase supplies efficiently.
- Knowledge of or willingness to learn Klamath County health standards for food preparation and serving, storage of food, and kitchen procedures.
- Experience in supervision.
- Must successfully pass criminal background check.

Knowledge, Skills, and Abilities:
- Knowledge of current health and safety laws and practices is essential.
- Must have or obtain current Food Handlers card.
- Knowledge of and experience in preparation of special dietary foods.
- CPR/AED certification required.

Physical Aspects of the Job:
- Ability to effectively communicate orally and in writing.
- Physical ability to lift and carry 50 pounds.
- Visual and auditory ability to identify and respond to environmental and other hazards of the site and facilities and camper and staff behavior.
- Physical mobility and endurance to perform tasks while standing/walking for long periods of time (60 minutes or more).
- Ability to safely and properly use kitchen equipment.
- Ability to provide first aid and to assist campers and staff in an emergency.

Relationships:
- Cooks have a designated relationship with their supervisors, and through them may relate directly or indirectly to program staff and counselors related to integration of the food service in the mission and program goals of the camp. Cooks will often have direct communication with the camp nurse related to dietary needs of campers and staff.

COMPENSATION:
- Range of $600-$800 per week dependent on experience, onsite housing needs, room/board package.

  *Options for RVs or campers onsite available.
- Flexible housing and working options for all candidates/families.

Signature: _____ Date: _____

The statements of this job description are intended to describe the general nature and level of work being performed by people hired for this job title. They are not intended to be construed as an exhaustive list of all responsibilities, duties, and skills required of this position.