

Lutheran Camping Corporation of Central Pennsylvania
Job Description
Assistant Cook

Job Relation: Responsible to the head cook and camp director.

Job Definition: Assist with planning, supervising, and implementing food service program.

Professional Qualifications: Degree in food service or experience in the following areas:

- Food preparation and use of kitchen equipment
- Cooking for large groups
- Working cooperatively with others

Personal Qualifications:

1. A personal commitment to Jesus Christ.
2. A desire to serve God through the synod's camps.
3. Good personal hygiene habits and overall good health.
4. Emotional stability.
5. Ability to lead others in a cooperative manner.

Performance Responsibilities:

1. Support and assist head cook in planning and preparation of all meals.
2. Organization of all cookouts.
3. Providing leadership and direction for kitchen staff.
4. Promoting an attitude of stewardship – being careful with food supplies, composting food scraps, recycling packaging materials, being creative in the use of leftovers, etc.
5. Supervising Upper Camp Dining Hall when necessary.
6. Maintaining a level of precision and accuracy necessary in a busy kitchen serving three meals a day for up to 300 people.

Some Criteria for Evaluation:

1. Are the meals well-prepared? Colorful? Well-balanced? Tasty?
2. Are the meals meeting the budgetary requirements?
3. Are the meals attractively served? On time? Hot?
4. Is the kitchen clean?
5. Is the kitchen staff well-organized and doing their tasks?
6. Are the campers and staff responding to the meals?
7. Are large amounts of food wasted? Not consumed?