

Lutheran Camping Corporation of Central Pennsylvania
Job Description
Head Cook

Job Relation: Responsible to the camp director.

Job Definition: Plan, supervise and implement food service program.

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

Menu planning	Supervision of others
Cooking for large groups	Use of kitchen equipment
Ordering food	

Personal Qualifications:

1. A personal commitment to Jesus Christ.
2. A desire to serve God through the Synod's camps.
3. Emotional stability.
4. Ability to place campers' needs over personal desires and convenience.
5. Experience and skill in cooking for large groups.
6. Experience and skill in using kitchen equipment.
7. Ability to lead others in a cooperative manner.
8. Good personal hygiene habits; good health.
9. Menu planning and food ordering experience.

Performance Responsibilities:

1. Menu planning in cooperation with the Administrator, director, and camp dietician.
2. Ordering food in consultation with the Administrator and director.
3. Preparing all meals and snacks.
4. Organizing all cookouts.
5. Supervising all kitchen staff.
6. Keeping the kitchen clean according to all laws and regulations of the Pennsylvania Department of Health.
7. Keep accurate records for the use of government donated goods, menus, and inventories.

Some Criteria for Evaluation:

1. Are the meals well-prepared? Colorful? Well-balanced? Tasty?
2. Are the meals meeting budgetary requirements?
3. Are the meals served on time? Hot?
4. Is the kitchen clean?
5. Is the kitchen staff well-organized and doing their tasks?

6. Are records kept up-to-date?
7. Are the campers and the staff responding to the meals?
8. Are large amounts of food wasted? Not consumed?