

**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                       |                          |
| Shall have Safe Serve Certification |                          |

**Personal Qualifications:**

1. A personal commitment to Jesus Christ.
2. A desire to serve God through the Lutheran Camping Corporation ministry.
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 and supervise others in a cooperative manner.
8. Good person hygiene habits, good health.
9. Menu planning and food ordering experience.

**Performance Responsibilities:**

1. Menu planning in cooperation with the Camp Director.
2. Ordering food in consultation with the Camp 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 regulation of the Pennsylvania Department of Health.

**Some Criteria for Evaluation:**

1. Are the meals well prepared? Colorful? Well-balanced? Tasty?
2. Are the meals meeting budgetary expectations?
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 staff responding well to the meals?
8. Are food quantities managed to prevent waste?