



CAROLINA CROSS CONNECTION JOB DESCRIPTION

Program: Service Weeks and HOME
Title: Camp Cook
Reports to: Camp Director

Summary of Position

Carolina Cross Connection is an organization which brings together students and adults for the purpose of serving individuals in need through Christian love. Our participants spend weeklong summer sessions at a camp location, providing acts of service such as home repair (*Service Weeks*) and relational outreach (*HOME*) in the communities surrounding. Mornings and evenings are spent in camp, engaged in activities and worship services led by our college-age summer staff.

The Camp Cook is tasked with providing meals for approximately 30-70 people each camp week, depending on week and location. Meals include supper on Sunday, and breakfast and supper for the remainder of the camp week, Monday through Friday. Camp Cooks will also provide some oversight and assistance with packed lunches each day as well.

Duties & Responsibilities

- Works closely with and under the supervision of the Camp Director to ensure campers and staff are served nutritious meals. The Camp Director is ultimately responsible for all activities of the camp location where the Camp Cook works.
- Prepares all meals in a timely manner, which are served at specified times.
- Follows a written menu and recipe book in preparing meals. Most participants are high school students; our campers' tastes and the meals provided tend to be very simple. We allow for "creative cooking" and slight deviations from the menu, provided these are done in a cost-effective manner.
- Ensures all participants have plenty to eat. We strive to be cost-effective and not to be wasteful, but our highest priority is to ensure our campers are well fed during their long, tiresome days of serving in the community.
- Adheres to sanitary and proper food preparation, food handling, and food storage practices. Though Carolina Cross Connection does not own the facilities used, kitchens are subject to health inspection by state and federal governments.
- Thoroughly cleans and sanitizes surfaces, equipment, and cooking implements after each meal, and as often as possible during food preparation. Assistant Camp Cook or Junior Staff is responsible for cleaning and sanitizing plates, cups, and utensils. Camp Cook is responsible for cleaning and sanitizing pots, pans, trays, and food preparation implements.
- Works with Assistant Camp Cook or Junior Staff to help prepare lunch coolers for groups.
- Assesses and keeps an inventory of food supplies and needs for several meals ahead of time. Communicates daily with Camp Director to report any needs so that person can place food orders and/or purchase groceries.
- Reports any supply or equipment needs to the Camp Director.
- Works with Camp Director and camp caretaker to ensure the kitchen food service areas are up to acceptable standards, both during active and non-active food service hours.
- Exercises resourcefulness and stewardship of supplies, using what is available when possible.
- Ensures kitchen operation is clean, safe, sanitary, and efficient.
- Maintains a kind, courteous attitude toward participants, Assistant Camp Cook or Junior Staff, and Summer Staff.

Preferred Skills & Qualities

- Must have a strong work ethic, flexibility, and endurance through long hours and days.
- Must be able to work independently and with a team.
- Must have a positive attitude and display maturity in one's personality, decision-making, and Christian faith.
- Open to receiving feedback and guidance.
- Must have experience cooking for large groups of people.
- Must have an understanding of special sanitary practices necessary in the kitchen and dining hall. Certification in programs such as ServSafe, though not required, are very helpful.