

YMCA OF PUEBLO

JOB DESCRIPTION

Job title: Camp Jackson – Camp Cook
Reports to: Camp Director & Camp Administrator
Date: January 2010

GENERAL FUNCTION:

To provide nutritious and varied meals that are appetizing and on time.

KNOW-HOW:

The Camp Cook must have a thorough understanding of the YMCA's mission and goals. The Camp Cook must be experienced in commercial/institutional food preparation additionally the cook should be experienced in menu design and inventory control. The desire and ability to work in a camp setting are essential. YMCA of Pueblo's camp training, First Aid, CPR & AED certification and blood borne pathogen training are required.

PRINCIPAL ACTIVITIES:

- Preparing and serving food, on time, three times a day for 120 campers and staff.
- Prepare / Assist in preparing a two-week cycle menu.
- Be aware of needs – order / assist in ordering food.
- Receive all food and verify quantity and quality.
- Ensure all health codes and kitchen procedures are adhered to.
- Ensure the kitchen is kept clean to the standard developed by the camp management.
- Evaluate meals and work on improving the meals served.
- Ensure that the Camp Jackson cuisine is a positive and memorable experience for every camper.
- Attend staff trainings and meetings.
- Involvement in other camp programs as needed or assigned.

EFFECTS ON END RESULTS:

Children's lives will be enriched with new experiences, new skills and new friends. Children will learn and live by the YMCA's core values. Children will develop leadership and social skills. Camp Jackson will be viewed by parents as the best possible summer experience for their children. Children will remember the camp cuisine as a positive part of the camp experience.

Signature

Date