

49er Cook Job Description

Rock-N-Water

As of: 2/7/2012

Objective:

To help meet the campers' physical needs by providing timely, tasty, and safe food so that the campers are better able to experience God's love through the Rock-N-Water staff and God's creation. To create a loving, positive, and safe kitchen environment for everyone who works in the kitchen and all the campers that come into contact with the kitchen.

Work Schedule – April through May

Two daily schedules. Typically you work Schedule B the day after you work Schedule A.

Schedule A: 10:30 AM – 6:30 PM

Schedule B: 6:45 AM – 12:00 PM or 1:00 PM

General Responsibilities:

Preparing and cooking safe, timely, excellent meals for usually between 80-120 people

Serving on-time meals and managing the food on the serving tables

Directing kitchen help and any campers helping in the kitchen

Creating a safe and positive environment for all staff and campers in the kitchen

Cleaning the bathrooms and the kitchen

Maintain a safe, organized, efficient kitchen

Not Your Responsibility:

It is not your responsibility to create new menus or alter existing recipes, order food, or buy supplies for the kitchen.

Accountability:

You will report to the Kitchen Manager who will provide you with your initial as well as ongoing training, and perform your evaluations.

Benefits:

Pay: \$9 to \$11 per hour

You are welcome to partake in the meals that you create, without needing to help with cleanup.

To learn more about Rock-N-Water please visit: <http://www.rocknwater.com>

To apply: <http://www.rocknwater.com/resources/application-kitchen.pdf>

