



Prep Cook

Qualifications:

- Minimum 18 years of age.
- Previous experience in a kitchen environment preferred.
- Knowledge of food safety and hygiene practices.
- Ability to work in a fast-paced environment and handle multiple tasks efficiently.
- Strong communication skills and ability to work well within a team.
- Flexibility in work hours, including weekends and evenings, as camp schedules demand.

Physical Requirements:

- Ability to stand for extended periods of time
- Ability to work in a hot, damp environment
- Capability to lift and carry up to 50lbs

Duties/Responsibilities

- Assist in the preparation of meals according to specified recipes, portion sizes, and dietary requirements
- Aid in maintaining a clean and organized kitchen
- Adhere strictly to health and safety standards, ensuring proper food handling, storage, and sanitation practices are followed at all times.
- Work closely with other kitchen staff and camp personnel to ensure efficient meal service and a positive camp experience for all.
- Assist in unloading and organizing food orders
- All other duties as assigned

Responsible to: Head Chef & Camp Director

This is a seasonal role with *shared* housing available onsite during summer months.

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