



# CAMP MICHIGAMME

## Head Cook

### Detailed Job Description



#### Primary Functions:

- Supervision of the Grace Hall Kitchen and Dining Hall complex and food service staff
- Responsible for all duties related to maintaining an excellent standard of food service and safety

**Supervisor:** Camp Director

#### Qualifications:

- Must be at least 20 years old with excellent communication skills
- Prior food service training/experience
- Prior experience supervising a kitchen and staff, time management with regard to meal preparation, and a background in serving healthy, appropriate meals for various age groups.
- Be responsible, pro-active and practice good safety procedures at all times
- Ability to learn to do tasks as assigned
- Enthusiastic, self-driven, organized, and patient
- Must pass a pre-employment background check
- Be able to commit to the summer season (May 11<sup>th</sup> - Aug 25<sup>th</sup> with additional opportunities Sept-Oct)
- Beliefs and lifestyle consistent with United Methodist Church values

#### Salary and Other Benefits:

Room and board are provided for all summer staff members in a community living environment as a benefit to their position. In addition to room and board, a weekly salary will be awarded based on a 6 day work week with 2 personal hours off each day and 24 hours off each week. The weekly salary will be decided by the CD, DOE.

#### Primary Responsibilities:

- Maintain a positive, friendly 'Christian servant' attitude toward all our campers, guests, volunteers and fellow staff.
- Maintains a safe working environment for all by following best practices and recognizing potential hazards and mitigating them.
- Maintains all safety standards related to guidelines as required by State of Michigan, County of Marquette, American Camp Association in accordance with training providing through ServSafe National Restaurant Association and ongoing GFS support.
- Responsible for complete oversight of all kitchen equipment maintenance, daily reporting, safe prep, serving, storage, and rotation, following all guideline for proper temperature and kitchen sanitation duties and dishwashing. Responsible for the overall cleanliness of the kitchen.
- Ability to supervise, train and mentor and work with others in team environment, and accept all duties as assigned that do not deviate from supporting the overall mission of the organization.
- Recognize your leadership role at camp and rise to the expectations of such a role, providing others with a positive role model to follow.

#### Notes:

All positions at Camp Michigamme are "at will" positions. This means employment can be terminated at any time for any reason by the employer or the employee. Camp Michigamme is an EOE.

Contact Erica Thomas, Camp Director at [director@campmichigamme.org](mailto:director@campmichigamme.org) or call 805-710-4752 for more information. Applications can be found at [www.campmichigamme.org](http://www.campmichigamme.org) under the Employment tab.