



Head Cook

Job Description

Position: Head Cook

Responsible To: Food Service Director

Weekly Base Pay: \$435.00

Time Commitment: 8 Weeks

Qualifications:

1. Has a sincere love for the Lord and a desire to see campers know and grow in Him.
2. Is in agreement with New Life Island's philosophy.
3. Is eager to learn, loves campers, and shows a consistent walk with God.
4. Is flexible and willing to work with campers and other staff members.
5. Has interest in and the ability to carry out meal preparation.
6. Is willing to make changes for the good of the campers.
7. Has a desire to increase in knowledge related to food preparation.

Responsibilities:

1. Be a witness for Jesus Christ in all words and actions.
2. Develop a Christ-like, servant atmosphere in the work area.
3. Develop a loving and nurturing relationship with younger staff.
4. Oversee and aid in keeping the work area clean and orderly at all times.
5. Make sure all operations of food service in the kitchen run smoothly.
6. Follow the training of the Food Service Director and be willing to adjust procedures according to their instructions.
7. Work with the Food Service Director to plan menus that are economical, nutritious, and that campers and staff will enjoy.
8. Work with the Food Service Director to ensure food is ordered ahead so the kitchen does not run out, without overstocking and letting food spoil or tying up excess funds.
9. Review menu plans with the Food Service Director prior to ordering for each week.
10. Work with the Food Service Director to train all kitchen staff, organize the kitchen, and see that the kitchen and all storage areas are clean and orderly at all times.
11. See that all workers comply with all health code regulations, and all accepted sanitary practices for food service.
12. Organize and delegate appropriate roles and tasks to various kitchen staff, without assigning a job to someone who has not been accordingly trained.
13. Conduct on-going training throughout the summer to maintain correct procedure.
14. Oversee the preparation and serving of all meals by being present and involved.
15. Personally prepare main entrees.
16. Establish and keep track of amounts of food prepared.
17. Call on the Food Service Director at any time for help.

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