



**CAMP
TIMANOUS**
BODY • MIND • SPIRIT

Camp Timanous Cook

Cooks are responsible for working with and under the guidance of the Kitchen Manager to provide safe and smooth operation of the kitchen. This includes the preparation of wholesome and appealing meals while practicing proper food safety techniques in handling, organization and storage, and maintaining the overall cleanliness of the kitchen to a high standard.

Position Title: **Cook**

Employment Dates: June 13 - August 12, 2022

Reports to: **Kitchen Manager**

ESSENTIAL RESPONSIBILITIES

Preparation of meals

- Produce meals at scheduled times for residential camp program
- Work with kitchen manager to produce healthy, well-balanced, and appealing food according to menu established by kitchen manager
- Be willing and prepared to meet special food requirements for both campers and staff

Cleaning

- Maintain kitchen cleanliness throughout shift, properly store leftovers, and clean up after meals
- Execute in-depth cleaning projects
- Help keep inventory, wares, and equipment clean and organized

Food safety, sanitation and hygiene

- Comply with State of Maine standards for food service operations.

REQUIREMENTS

- Must be able to work a flexible schedule of 40 hours per week including weekends, early mornings and/or evenings.
- Must be able to lift and carry 55 pounds.
- Visual and auditory ability to identify and respond to environmental and other hazards of the site, facilities, and participant and staff behavior.
- Physical mobility and endurance to perform tasks while standing/walking for long periods of time, 60 minutes or more.

- Must be able to work in hot conditions.
- Must be able to use knives and other kitchen equipment safely.

PREREQUISITES

- Commercial kitchen experience preferred.
- Current ServSafe certification or the ability to become certified.
- Must pass background check yearly in accordance with ACA accreditation.

SALARY AND BENEFITS

Competitive Compensation based on experience

TO APPLY – send letter of interest and resume to: info@timanous.org