

Job Description: Head Cook

Qualifications:

- Be at least 18 years of age
- Ability to prepare nutritious, well-balanced, and good-tasting food.
- Ability to work within a budget.
- Confessed faith in the Lord Jesus Christ.
- Lifestyle consistent with that of a follower of Christ, as communicated by Holy Scriptures.
- Commitment to the Holy Scriptures as the only source and rule of doctrine, faith, and life.
- Desire and willingness to show Christian love to all people especially youth.
- Ability to work cooperatively with and lead other staff and volunteers.
- Flexibility to adapt to various situations and needs of the camp. Job responsibilities may change at the discretion of the Director of Ministries, according to the needs of the ministry of the camp.
- Able to stand for long periods of the day and lift and carry heavy object (35 lbs. or more).
- Able to assist campers in emergency (fire, injury, etc.); and possess strength and endurance required to maintain constant supervision of campers in any given area of the PRBC property.

Responsible to:

- Directly responsible to the Director of Ministries.

Responsibilities:

- Plan and oversee preparation of nutritious, balanced, kid-friendly meals, in accordance with the allowed budget.
- Plan and oversee preparation of snacks as requested by Program Staff.
- Order from food service companies and/or grocery stores/bakery supplies needed for menu and running of kitchen.
- Schedule kitchen help and instruct and train them in their duties.
- Train the kitchen help in proper handling of food and cleaning of the food service areas.
- Maintain a clean and sanitary food service area.
- Occasionally help lead all-camp games and provide visual coverage of campers.
- Encourage campers and fellow staff in the Christian faith by conveying a welcoming attitude and joyful spirit.

Responsibilities of PRBC:

- Ensure that Head Cook has proper certification or training in handling and holding of food, and sanitation of kitchen equipment and surfaces. Ensure that the Head Cook has proper knowledge of operation of kitchen equipment, theology, safety procedures, activities to be led, and general camp operations all according to ACA standards.
- Provide a stipend, as agreed upon in the Summer Staff Agreement, as well as meals and housing.
- Evaluate job performance and provide encouragement.
- Supervise and assist Head Cook in various activities and responsibilities.