

Assistant Cook

Mission Statement

- Loving Jesus, loving people and growing disciples through the community of camp.

Supervisor

- Director of Operations/Head Cook

Job Description

- Assist the head cook in menu planning, food ordering and meal preparation for each week of camp (150-300 people/week).
 - Must be able to step into the head cook's role if needed.
- In charge of menu planning, food inventory, food prep and stocking leftover/snack fridge during advance team season (if hired as spring staff).
- Guest Groups (if applicable):
 - Responsible for overseeing all catered guest groups.
 - Responsible to supervise and direct kitchen staff for catered rental groups.
 - Responsible to ensure that food safety standards are met while catering for rental groups.
- Partnering with the head cook, you are responsible for mentoring/discipling volunteers and young kitchen staff throughout the summer.
 - This includes leading a daily devotional/Bible study time for all of the kitchen staff.
- Must be flexible to work with varying ages and cooking abilities.
- Must be able to cater to camper/staff dietary needs (allergies, etc.).
- Must have Food Safety Handling Certificate.

General Expectations

- To serve willingly in all areas of camp ministry.
- To be flexible regarding work hours.
- Start work on-time each morning and to be as productive as possible during your work time.
- Participate in camp program when able (this includes wide games, firesides, etc.).
- Come to an appropriate person in leadership with any concerns or questions you may have.
- Treat all campers with respect and help each person who comes to Redberry to have a positive, healthy experience at camp.
- Be a positive example for campers to follow.
- Commit to make an effort to grow in your personal relationship with the Lord.