Head Cook

Mission Statement

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

Supervisor

* Director of Operations/Executive Director

Job Description

* Responsible for menu planning, food ordering and meal preparation for each week of camp (150-300 people/week).
  + Must ensure that a tasty, healthy, balanced diet is provided for campers and staff within the camp budget.
* Responsible for planning kitchen staff shifts and ensuring each staff member has appropriate time off each day.
* Guest Groups (if applicable):
  + Responsible for overseeing all catered guest groups.
  + Responsible to supervise and direct kitchen staff for catered guest groups.
  + Responsible to ensure that food safety standards are met while catering for rental groups.
* Responsible for 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.