

Kitchen Job Description

	KITCHEN COOK	KITCHEN STEWARD
# OF POSITIONS	2	2
SUMMARY	<ul style="list-style-type: none"> Cooks are on an approximate 2 week rotation, spending 1 week in the kitchen and 1 week in a teaching capacity. The cook is in charge of serving quality food to the students and staff on a daily basis. 	<ul style="list-style-type: none"> Stewards are on an approximate 4 week rotation, spending 1 week in the kitchen and 3 weeks in a teaching capacity Stewards assist the kitchen manager and cook in overall meal preparation and presentation, as well as being in
COMPENSATION	<ul style="list-style-type: none"> Wage and benefits based upon Level system. Base wage is current level plus \$30/day Housing provided. Utilities are not covered Board when program in session 	<ul style="list-style-type: none"> Wage and benefits based upon Level system. Base wage is current level plus \$10/day Housing provided. Utilities are not covered Board when program in session
PROGRAM SCHEDULE	<p>As Field/Cabin Instructor: Based on schedule.</p> <p>As Cook: 1st Day: 7:30am - 8pm, 1.5 shift Daily: 6am – 11am, 3pm - 8pm, Single Shift Split Starts: 6am- 1pm, 3pm – 8pm, 1.75 shift Last Day: 6am - end of staff meeting, Single Shift</p> <p>NOTE: times are dependent upon skill and effort of employee, weather, and other factors. <i>Hours are subject to change as camp needs dictate</i></p>	<p>As Field/Cabin Instructor: Based on schedule.</p> <p>As Steward: 1st Day: 7:30am - 8pm, 1.5 shift Daily: 6am - 11am, 3pm - 8pm, Single Shift Split Starts: 6am- 1pm, 3pm – 8pm, 1.75 shift Last Day: 6am - end of staff meeting, Single Shift</p> <p>NOTE: times are dependent upon skill and effort of employee, weather, and other factors. <i>Hours are subject to change as camp needs dictate</i></p>
START DATE END DATE	<ul style="list-style-type: none"> Start date is one week before the 1st day of staff training. End date is the last day of regular program. 	<ul style="list-style-type: none"> Per staff informational webpage.
KITCHEN DUTIES	<ul style="list-style-type: none"> Ensure kitchen meets or exceeds health department requirements. As per Kitchen Guide, available on SW Management of other kitchen personnel 	<ul style="list-style-type: none"> Ensure kitchen meets or exceeds health department requirements. As per Kitchen Guide, available on SW
SCHOOL DUTIES	<ul style="list-style-type: none"> School liaison; communication with teachers of food related 	<ul style="list-style-type: none"> School liaison; communication with teachers of food related
PROGRAM DUTIES	<ul style="list-style-type: none"> With kitchen team; present weekly kitchen information, education, and reminders to staff. Secondary staff supervision and discipline. Support staff as needed. Maintains project areas 	<ul style="list-style-type: none"> With kitchen team; present weekly kitchen information, education, and reminders to staff. Secondary staff supervision and discipline. Support staff as needed. Maintains project areas
SITE DUTIES	<ul style="list-style-type: none"> Secondary communication with facility personnel Support facility personnel as needed 	<ul style="list-style-type: none"> Secondary communication with facility personnel Support facility personnel as needed
PROJECT DUTIES	To Be Determined, in addition to regular duties	To Be Determined, in addition to regular duties
REQUIREMENTS	<ul style="list-style-type: none"> ServSafe Manager certification A valid driver's license and the ability to drive a manual transmission. The ability to work and think independently AND follow directions. The energy, organizational ability and desire to be responsible for the program, safety and welfare of students, teachers and staff at High Trails to the extent of employee's certification and training. Should show evidence of the following personal characteristics: a willing attitude, positive outlook, concern for students & staff safety, good interpersonal skills, decision making skills, maturity, integrity, creativity, 	<ul style="list-style-type: none"> Food Handlers certification A valid driver's license and the ability to drive a manual transmission. The ability to work and think independently AND follow directions. The energy, organizational ability and desire to be responsible for the program, safety and welfare of students, teachers and staff at High Trails to the extent of employee's certification and training. Should show evidence of the following personal characteristics: a willing attitude, positive outlook, concern for students & staff safety, good interpersonal skills, decision making skills, maturity, integrity, creativity,
JOB DESCRIPTION NOTE	This job description is in addition to the basic Instructor Job Description Qualifications and Requirements posted on our website.	This job description is in addition to the basic Instructor Job Description Qualifications and Requirements posted on our website.