



Position: Assistant Cook

Reports to: Kitchen Manager

Schedule and commitment:

June to August. This is a 24-hour responsibility, when LIT campers are on site, with time off each day. In addition, staff receive one 32 hour period off each week.

General description:

The **Assistant Cook** is responsible for working with the Kitchen Manager in the planning and the execution of food services at Gracefield Christian Camp and Retreat Centre. The Assistant Cook ensures that the kitchen is a clean and safe working environment.

Assistant Cook:

1. Assists with food preparation, cooking and serving.
2. Assists with dining hall set-up and cleanup including condiments and beverage service.
3. Performs cleaning duties as assigned by the Kitchen Manager, including assisting with dishwashing and storage of clean dishes after each meal.
4. Maintains a clean, sanitary and orderly kitchen.
5. Maintains a neat and orderly appearance while serving guests as well as a clean and sanitary bodily condition while preparing food. Serving should be done in clean and neat clothing or "whites" while preparation may be done in more casual clothing providing it is sanitary e.g. regular washing of hands and clean aprons and that concerns such as long hair are addressed. Hats or hair nets are essential in both service and preparation.
6. Attend relevant pre-camp staff training sessions.
7. Attend staff Bible studies when time permits.

Within reasonable limits, perform other camp duties as instructed by the Kitchen Manager or Managing Director.