

POSITION TITLE:

Camp Cook

POSITION SUMMARY

This position supports the work of the Y, a leading nonprofit, charitable organization committed to strengthening the community through youth development, healthy living, and social responsibility. Under the guidance and supervision of the Camp Director, the Resident Camp Cook is responsible for taking the lead in providing healthy meals in a clean, safe, enjoyable and positive environment.

ESSENTIAL DUTIES AND RESPONSIBILITIES

The Resident Camp Cook is expected to fulfill the following functions:

Assist in ordering food.

Assist/direct pre/post camp clean-up/sanitization and set up of the kitchen.

Prepare food daily to maintain freshness.

Follow all safety and guidelines and methods for food preparation, cooking, thawing and storing.

Follow all sanitary and anti-bacterial guidelines in the kitchen area regarding hand washing, counter and cookware cleanliness and head/facial hair.

Maintain a clean, organized, safe and sanitary kitchen always following Wyoming Department of Health protocols to ensure the kitchen is ready for pop-in Health Inspections at any given time.

Work directly with the Resident Camp Director.

Work with other camp staff in maintaining the camp kitchen and dining area.

In addition to the essential duties and responsibilities, the Resident Camp Cook will:

Pursue/participate in ongoing camp training.

Participate in the annual campaign by giving, campaigning or both

Attend daily staff meetings

WORK ENVIRONMENT AND PHYSICAL DEMANDS

Ability to perform all physical aspects of the position; including leading class, walking, standing, bending, reaching, and lifting.

Ability to work in a fast-paced environment and switch tasks as new challenges and projects emerge.

QUALIFICATIONS

At least 18 years of age.

Alarm/Emergency Procedures training within 90 days of hire and annually thereafter.

CPR, First Aid and Child Abuse Prevention training within 90 days of hire and biannually thereafter.

New Employee Orientation within 90 days of hire.
Experience as a cook and/or assistant cook.
Training/experience cooking for large groups (40+ people).
Knowledge of standards of food preparation, serving and kitchen procedures.
Ability to plan and prepare food for those with dietary restrictions.

WAGE AND HOUR INFORMATION

The wage for this position is \$16.00 hourly.

HOW TO APPLY

Please visit <https://sheridanymca.org/work-at-the-y/> to download and complete our application. Applications can be submitted in person to 417 N Jefferson Street; or by emailing them to apply@sheridanymca.org.