



Hume Lake
CHRISTIAN CAMPS

Position Description: Food Service Cook

Reports to: Executive Chef, Sous Chef and Supervisors

FLSA Status: Full-time; Non-exempt

Job Summary

A Hume Lake Cook prepares all menu items to Hume standards for guests and staff in a timely manner and maintains a clean kitchen according to health regulations. He or she must be prepared to meet the spiritual needs of guests and staff. Will both spiritually and professionally lead a shift of summer staffers in a particular kitchen during the summer. May be asked to perform other related duties and assignments as required. Hume maintains the right to reassign or change duties as needed.

Organizational Strategy

- Maintain a strategic perspective--based on organizational needs
- Build healthy relationships with all people who work in and for food service
- Ability to project a friendly attitude; to meet the needs of all food service customers

Managing

- Manage Joshua students and weekend workers on weekends during the year
- Manage a team of summer staff during the summer

Qualifications

- Evidenced commitment to the Christian faith and a desire to share the knowledge of Jesus Christ with others
- Working knowledge of cooking terminology and ingredients, qualities of food, beverages and supplies
- Can determine degrees of doneness in cooked foods and able to use equipment pertaining to the job
- Supervisory experience
- Experience leading a Bible study
- Must be able to agree with our statement of belief and abide by our code of conduct
- Must be able to live in available Hume Lake housing or provide private accommodations

Physical Demands

- The staff member must occasionally lift and/or move 50 pounds
- Must be able to stand for extended periods of time
- Must be able to live in extreme weather conditions
- Must be able to live at high altitude
- Reasonable accommodations may be made to enable individuals with disabilities to perform the functions of the job.