

Prep Cook/Dietary Aide

Classification: Part-time (25-29 hours per week)
Salary Range: \$14-16 per hour, depending on experience
Department: Kitchen
Reports to: Head Chef
Date: June 8 - Aug 13, 2020



Summary/Objective:

Two Prep Cook positions are open for the AM and PM shift. Shifts are outlined below. The Prep Cook is responsible for performing a wide range of duties assigned by the Chef including prep work, serving, inventory, dishwashing, and cleaning to provide our campers, families, staff, and guests with high quality, and healthy, tasty food in a pristine environment. The Prep Cook will be cooking recipes ranging in difficulty from very easy to complicated. Aside from cooking, the prep cook will be involved in the staging the food before meals, organizing the food after meals, maintaining a well-stocked staff fridge, and regularly inspecting the quality of the food. The prep cook may be asked to work with a volunteer on a project or recipe. This will be a great opportunity to learn about specialized and restricted diets and modifications and preparing nutritious and delicious food for around 80 people per meal.

Essential Functions:

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

1. Maintain a clean and orderly work area
2. Cook and prepare the items on the prep list with a high degree of accuracy
3. Assist the Chef and Dishwasher with routine maintenance projects
4. Assist the Chef in the service of meals items, such as staging main courses and sides prior to mealtime, or serving food at remote sites
5. Organizes Walk-In and Reach-In refrigerators, rotating product, taking temperatures, etc.

Key Competencies:

Should have the following qualities:

- Positive attitude and exemplary behavior
- Communicates clearly
- Arrives on time, every day, and works full scheduled shift unless previously approved by Chef
- Works well under pressure. Demonstrates a 'sense of urgency' and 'economy of motion'
- Strictly adheres to safety regulations

Work Environment:

Work is regularly performed in commercial kitchen environment routinely utilizing standard kitchen equipment. Working outside in various weather conditions will sometimes be necessary.

Physical Demands:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this role.

While performing the duties of this role, the Prep Cook is regularly required to speak, talk and hear, and is frequently required to stand for long hours, walk (over uneven terrain), use hands to finger, handle or feel objects, tools, or controls, and reach with hands and arms; balance, stoop, twist and bend; lift, carry, move, push and pull up to 50 lbs. Specific vision abilities required by the

job include close vision, distance vision, color vision, peripheral vision, depth perception and the ability to adjust focus.

Position Type/Expected hours:

This is a part-time seasonal position during summer 2020. This position will work between 25-29 hours per week. Standard shifts are as follows:

- The AM Prep Cook will work Sunday-Thursday from 8:00am – 1:30pm.
- The PM Prep Cook will work Saturday-Wednesday from 1:00 – 6:30pm.

The position requires the ability to work long hours, during non-standard hours if needed, and on short notice as the need arises.

Travel:

No travel is expected during residential camp

Required Education, Training and Experience:

- High School Diploma (or in progress)
- Valid Washington State Food Handler's Permit

Preferred Education, Training and Experience:

- Food service experience or training helpful

Additional Eligibility Requirements:

- Transportation to and from camp (not located on bus line)
- Background check
- Current Vaccinations
- Free of communicable illness or disease
- CPR/First Aid Certification preferred
- Minor work permit (if applicable)
- At least 16 years old

EEO Statement

Camp Korey is an Equal Opportunity Employer. It is the policy of our organization that employment decisions be based on merit, qualifications, and competence. Camp Korey provides equal employment opportunities (EEO) to all employees and applicants for employment without regard to race, color, genetics, national origin, religion, sex, marital status, sexual orientation, sexual identity, age, presence of any mental, sensory, or physical disability, veteran status, or any other characteristic protected by law. In addition to federal law requirements, Camp Korey complies with applicable state and local laws governing nondiscrimination in employment in every location in which the company has facilities. This policy applies to all terms and conditions of employment, including recruiting, hiring, placement, promotion, termination, layoff, re-call, leaves of absence, compensation and training.

Other Duties:

Please note this description is not designed to cover or contain a comprehensive listing of activities, duties, or responsibilities that are required. Duties, responsibilities, and activities may change at any time with or without notice.