



JOB TITLE: Assistant Kitchen Director/ Cook

DEPARTMENT: Camp

REPORTS TO: Kitchen Director/ Head Cook

LOCATION: Camp Silver Creek
STATUS: Salary, Exempt
PAY RATE: \$335/week

Position Summary:

The Assistant Kitchen Director/Cook works with the Kitchen Director/Head Cook to plan for and prepare meal service in an overnight camp setting. The Assistant Kitchen Director/Cook helps oversee 6-8 kitchen staff to deliver meals in a high-volume kitchen serving meals for up to 225 people three times daily.

Entry Requirements:

- Age 20 or over by start of camping season preferred.
- One years of college OR an equivalent in camping work experience preferred.
- Previous experience as a cook for large groups.
- Prior leadership with groups of children at camps, youth groups, education settings, or community groups.
- Supervisory experience, especially with one's peers, preferred.
- Ability to understand the needs of campers and place campers' needs and camp's needs ahead of personal needs.
- Ability to relate to one's peers, supervisors, and children effectively.
- Ability to work in outdoor environment and display an appreciation and understanding of the natural environment to campers.
- Possess flexibility, maturity, and the ability to work with a minimum amount of supervision.
- Enjoy working and interacting with people of all types and ages, with a special emphasis
 on children, modeling and utilizing the important core value of caring, honesty, respect,
 and responsibility.
- Ability to relate effectively to diverse groups of people from all social and economic segments of the community.
- Must be CPR and First Aid certified or willing to become certified within the first 30 days of employment. (Certification classes available upon employment.)
- Current Oregon Food Handler's Certification.



Essential Functions:

- Under the direction of the Kitchen Director/Head Cook, supervise kitchen staff assigned to kitchen, serving as their leader and mentor, providing ongoing feedback and coaching.
- Maintain kitchen to standards of health codes and cleanliness; maintain temperature charts and all other required documentation.
- Develop and implement cleaning and sanitary practices.
- Assist in planning and creating a nutritiously balanced camp menu to provide three meals a day.
- Assist in managing inventory of kitchen equipment and food.
- Assist with cost management to meet budget requirements.
- Assist in developing and implementing procedures to reduce food waste. Help as needed with donation of excess food at end of summer season to area organizations.
- Maintain kitchen equipment.
- Supervise all food preparation for three meals a day.
- Work with Outdoor Skills Director to coordinate wilderness overnight and other special programming food items.
- Communicate with Kitchen Director/Head Cook daily about needs of the kitchen.
- Communicate with families as needed to provide for special diets for campers.
- Assist in any area of camp as directed, providing coverage for cabin groups as needed.
- Be in attendance at the weekly 12:00 PM Sunday program staff meeting and 12:30 PM staff meeting.
- Participate in all courses, activities, classes, training, and planned sessions during the weeks of pre-camp.
- Follow all Standards set forth by the ACA (American Camping Association) and applicable local and state laws and regulations relating to food service.
- Create and maintain a harmonious, positive working relationship with fellow staff, YMCA Camp Silver Creek campers, participants, and the entire camp community.
- Demonstrate commitment to quality, the core values of the YMCA, and joy in working with youth of all ages.
- Consistently provide friendly, courteous assistance exceeding customer expectations every day.
- Support and contribute to a safe, clean camp environment for staff and guests.
- Maintain knowledge of association policies and procedures, risk management and safety practices, and applicable laws.
- This position is responsible for supporting the overall association's initiatives through camp.
- Ability to work independently, organize and prioritize tasks and communicate effectively.



Work Environment & Physical Demands:

- Physically able to accompany campers to and participate in all camp activities.
- Able to communicate verbally with campers and to provide instructions.
- Possess visual and auditory ability to respond to critical incidents and physical ability to act swiftly in emergency situations.
- Able to observe camper behavior, respond to health and safety concerns and deal appropriately with camper behavior.
- Able to work long hours including nights and weekends.
- Able to work outdoors in varying weather conditions (rain, heat etc.) and live in a rustic outdoor setting.
- Able to follow all camp rules and YMCA policies and procedures as outlined in the Staff Handbook.
- May work at another camp location as needed.