

Center for Disability Services

Where people get better at life

CLOVER PATCH CAMP

Head Cook Job Description

Job Summary

Responsible for all aspects of operating camp kitchen including; ordering food, following prepared budget, menu preparation, supervision of kitchen staff, sanitation and providing special dietary menus.

Essential Duties and Responsibilities

- Develop, implement and prepare a menu serving a wide variety of dietary needs for 50-75 people
- Order adequate food, staples and kitchen supplies to implement set menus within camp service food budget
- Supervise kitchen assistant to be sure they follow through with their duties
- Assist with receiving and stocking food
- Follow all New York State Department of Health, Center for the Disabled, and American Camping Association sanitation codes

Working Environment

- Works around hot stoves/ovens for extended periods
- Rustic outdoor environment/facilities
- Subject to environmental influences such as inclement weather, insects, heat, etc.

Physical Demands

- Frequent lifting of food packages and pots
- Must stand on feet for long periods

Required Experience

- High School diploma minimum
- At least 1 year experience specifically in Culinary Arts
- Experience providing special diets

To enable and empower people, primarily those with disabilities, to lead healthy and enriched lives