



THE HOLE IN THE WALL GANG CAMP

Prep Cook Job Description

Job Requirements

- 16 years of age and at least one year of kitchen experience.
- Be familiar with and enforce all serve safe, safety, emergency and camp policies.
- Be flexible with the changing needs of the camp program and schedule.
- Previous kitchen experience required.
- Perform other duties as deemed necessary by Food director and Sous Chef
- Commitment to foster a community that celebrates inclusivity and our camp values: camaraderie, appreciation, possibility, and safety.
- All positions are from mid-May until the end of August

Job Summary

Cook and prepare a variety of food including meats, poultry, vegetables, sauces, stocks, breads, and desserts using a variety of equipment and utensils according to the daily prep list. Wash and clean tables and cooking equipment in accordance of state of Connecticut health department.

Job Responsibilities

- Complete opening and closing checklists.
- Refer to daily prep list at the start of each shift for assigned duties
- Prepare a variety of food using the equipment in the kitchen
- Understands and complies consistently with our standard portion sizes, cooking methods, quality standards and Kitchen/camp rules, policies and procedures.
- Portions food prior to cooking according to standard portion sizes and recipe specifications
- Maintains a clean and sanitary work station area including tables, shelves, walls, grills, sauté burners, flat top range and refrigeration equipment.
- Responsible for cleaning the kitchen equipment and ensuring items disassembled for cleaning are properly reassembled for operation.
- Keeps log of refrigeration temps by logging in the books every 6 hours.
- Opens the kitchen properly and follows the opening checklist for kitchen stations.
- Attends all kitchen meetings and brings suggestions for improvement.

- Promptly reports equipment and food quality problems to Supervisor.
- Uses our standard recipes for preparing all products.
- Performs other related duties as assigned by the supervisor.
- Responsible for cleaning the food production areas in the kitchen, including walls, floors, store rooms, walk- ins and other areas as necessary.
- Responsible for removing garbage and recyclables from kitchen and dining room.
- Sets 18 hopper trays with an appropriate number of serving utensils
- Checks and stores all incoming deliveries
- Fills all beverage machines, snacks, and sets up hot and/or cold food area

Reports to:

The prep cook is directly responsible to the food director.