



THE HOLE IN THE WALL GANG CAMP

First Cook Job Description

Job Requirements

- 18 years of age or completion of one year of culinary school (unless otherwise specified).
- All staff are required to have received the COVID-19 vaccine and be fully vaccinated prior to commencing employment.
- 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.
- The ability to work with a diverse community in a multicultural environment.
- Previous kitchen and cooking experience required.
- Comply with and remain flexible with COVID-19 specific precautions and requirements through the duration of the program, as outlined/advised by the CDC and HITWGC Medical Team.
- Perform other duties as deemed necessary by Food director and Sous Chef.
- Commitment to foster a community that celebrates inclusivity and our camp values, which are inclusion, gratitude, possibility, friendship 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 with the state of Connecticut health department.

Job Responsibilities

- 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 workstation 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.

Reports to:

The first cook reports directly to the food director

Our Commitment to Diversity

In keeping with Camp's core values, Hole in the Wall fosters a community of purposeful inclusion through a commitment to diversity and equity