First Cook Job Description

Job Requirements

- 19 years of age or completion of one year of culinary school (unless otherwise specified).
- Previous kitchen and cooking experience required.
- 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.
- 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.
- The ability to work with a diverse community in a multicultural environment.
- 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 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.
- Understand and comply consistently with Camp's standard portion sizes, cooking methods, quality standards and Kitchen/Camp rules, policies and procedures.
- Portion food prior to cooking according to standard portion sizes and recipe specifications.
- Maintain 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.
- Keep log of refrigeration temps by logging in the books every six hours.
- Open the kitchen properly and follows the opening checklist for kitchen stations.
- Attend all kitchen meetings and bring suggestions for improvement.
- Promptly report equipment and food quality problems to supervisor.
- Use Camp standard recipes for preparing all products.

- Performs other related duties as assigned by supervisor.

Reports to:
The First Cook is directly responsible 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.