Prep Cook Job Description

Job Requirements

- Must be at least 16 years of age.
- Have at least one year of kitchen experience.
- Be familiar with and enforce all ServeSafe, 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.
- Commit to fostering a community that celebrates 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 hired for the duration of the summer program 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.
- 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 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.
- Keep log of refrigeration temps by logging in the books every 6 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.
- Perform other related duties as assigned by 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.
- Set 18 hopper trays with an appropriate number of serving utensils.
- Check and store all incoming deliveries.
- Fill all beverage machines, snacks and set up hot and/or cold food area.

Reports to

The Prep 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.