

Head Cook

Camp Oty'Okwa, is a residential camp in the Hocking Hills owned and operated by Big Brothers Big sisters of Central Ohio, is looking for caring, responsible staff to help us provide positive experiences for disadvantaged youth from all across the state of Ohio.

Responsibilities:

Kitchen and Food Preparation:

- A. Prepare meals necessary preparation work, following planned menus for camper, staff and rental groups.*
- B. Assist in the selection of menus for all groups attending camp if necessary*
- C. Conduct food inventory and keep Food Service Director informed of needed food and supplies.*
- D. Keep a monthly inventory of supplies and food.*
- E. Ensure grocery deliveries are properly put away and stored.*
- F. Be responsible for rotating the food products.*
- G. Ensure left over food is properly stored.*

Cleaning/Dishes:

- A. Keep the kitchen sanitary in conjunction with the health department and American Camping Association regulations and standards.*
- B. Clean kitchen and dining hall after each meal on your shift.*
- C. Keep the immediate cooking area and food preparation areas clean.*
- D. Ensure the dining hall is mopped after dinner each day.*
- E. Keep the walk-in refrigerator clean and walk-freezer.*
- F. Make sure left over food is used and disposed of properly.*
- G. Keep towels and aprons laundered and cleaning supplies on hand.*
- H. Make sure all trash is disposed of properly.*
- I. Keep daily log of the refrigerator and freezer temperatures.*
- J. Keep a log of dishwasher temperature.*
- K. Make sure all cleaning disinfectants are locked up when not in use.*
- L. Minimize the time that hazardous foods remain in the temperature danger zone of 40 to 140 degrees Fahrenheit.*
- M. Use only clean and sanitized utensils and equipment.*
- N. Clean and sanitize food contact surfaces.*

Summer Camp:

- A. Prepare food under guidelines of the Summer Food Service Program.*
- B. Work with summer staff to ensure appropriate meals are provided as necessary.*
- C. Coordinate with the summer staff any special food requests.*

Other:

- A. Report any problems with kitchen operation or equipment to Food Service Director.*
- B. Be knowledgeable of USDA Summer Food Program and follow all guidelines.*
- C. Be flexible, friendly with staff and children.*

- D. *Be flexible with the menus when a special request item is asked for and make sure customer service is a priority.*

Position Requirements:

- A. *Must be at least 18 years of age.*
- B. *Working quickly without compromising quality.*
- C. *Must have reliable transportation.*
- D. *Must be willing to work weekends and evenings.*
- E. *Take a ServSafe food safety course.*
- F. *Must be able to lift up to 50 pounds.*

Our busiest times at camp are April-November. This is a part time position. Pay is \$10.00 an hour.

Please contact Betty Garrett, Camp Food Service & Facilities Director, for more information or to apply at:

614-946-4379 (c)

Email: bgarrett@bbbscentralohio.org