

Job Title

Cook

Reports To

Chef, Sous Chef

Wage Category

Hourly, non-exempt. \$10-12/hour

**Summary**

Under the direction of the Chef and Sous Chef, the Cook is responsible for assisting in advancing the mission of Pretty Lake through culinary services. The mission of Pretty Lake is to provide life-changing experiences through free summer camp and experiential learning. Primary function is to advance the culinary operations in a manner that promotes experiential education, healthy eating, and a just, inclusive, and compassionate world by preparing and serving foods for consumption. Follows direction from supervisors to ensure that the kitchen is operated according to the Hospitality Department goals and according to Pretty Lake policies and procedures as well as local, state, and federal regulations and laws and the American Camp Association standards.

Essential Functions

1. Assists in preparing and serving foods for consumption to ensure a culture of fresh, healthy, and sustainable foods and scratch cookery is integrated into the Pretty Lake experience for campers, program participants, guests, and staff whenever possible.
2. Upholds the standards of Pretty Lake by following Pretty Lake's policies and procedures as well as local, state, and federal regulations and laws and the American Camp Association standards.
3. Follows direction to help assure that food service related resources are used efficiently and sustainably.
4. Works with others to carry out menus for summer camp sessions, Adventure Centre clients/groups, and retreating guests. Has responsibility to help produce and serve food for said groups. Works collaboratively with all Pretty Lake staff to complete all responsibilities.
5. Helps to maintain a clean and sanitary dining area and helps prepare the dining area for service.
6. Helps to maintain proper and orderly organization of food products and kitchen wares.
7. Upholds and follows all Standard Operating Procedures.
8. Uses kitchen equipment and small wares in a responsible and safe manner.
9. Occasional outdoor work related to the culinary program.
10. Required to work some nights, weekends, and early mornings as dictated by the needs of the culinary program.
11. Demonstrates good judgement; considers potential factors when making decisions.
12. Assists in cleaning and maintaining the area.
13. Completes opening and/or closing task lists.
14. Completes all job duties and functions in a hospitable and inclusive manner.
15. Completes other duties as required for the continued improvement of the culinary program and Pretty Lake as a whole.

Required Qualifications/Job Specifications

1. 18 years of age or older.
2. Relevant experience.
3. Strong communication skills. Must be able to exchange accurate information in a fast-paced work environment.

4. Understanding of basic mathematical concepts (addition, subtraction, multiplication, and division), the application of these concepts, and their use in a culinary setting.
5. Ability to follow someone else's lead; ability to work collaboratively on a team.
6. Ability and willingness to remain adaptable to changing conditions.
7. Frequently moves food items weighing up to 50 pounds and transfers to appropriate storage locations.
8. Must be able to remain in a stationary position up to 100% of the time.
9. Must be able to move about the kitchen, Dining Hall, and between the Main Office and Dining Hall consistently and across Pretty Lake grounds occasionally.
10. Regularly prepares food for consumption.
11. Generally effective technological skills.
12. Must be able to distinguish between sweet and savory flavors generally and discern between sweet, salty, bitter, sour, and umami flavors specifically.
13. Must be able to detect and distinguish between a variety of food textures.
14. Able to make informed and thoughtful judgements.
15. Must have some understanding of potential dietary accommodation requests, such as vegan, vegetarian, and allergen free diets.

This description reflects Pretty Lake's assignment of essential functions, it does not proscribe or restrict the tasks that may be assigned.

Job Posting Closing Date

Open until filled.

How to Apply

Email completed application to Paul Vugteveen at paul@prettylakecamp.org or mail to Paul Vugteveen at Pretty Lake Camp, 9123 Q Ave, Mattawan, MI 49071.