

HEAD COOKS / COOKS

The Camp Head Cook must be willing to work towards camp objectives by providing a nutritious and well-balanced menu for the camp. The Head Cook must be able to support and supervise other volunteer cooks.

Duties

Head cooks attend the Camp Staff Training Day in May of each year to work with new procedures, menus, special diets, equipment and discuss strategies.

Head cooks need to be able to arrive early to prepare the first meal at camp.

Head cooks need to provide an orientation with cooks and Team Leaders regarding kitchen rules and show them how the dishwasher works.

If needed, a schedule will be developed by the Head Cook to ensure proper rest times for all cooks.

Daily duties while at camp include preparing and serving snacks and three meals a day; organizing the daily kitchen routine; instructing other volunteers in the kitchen; supervising in specific duties. (Counselors are responsible for washing dishes)

All Cooks are responsible for kitchen cleanliness and must comply with health regulations for the camp facilities permit.

If problems arise or appliances require maintenance, the cooks will inform the Directors immediately.

At the end of the week of camp, all volunteers are asked to fill in an evaluation form which is used as a tool to measure the effectiveness of camp and for each volunteer to have an opportunity to voice any concerns. These forms are collected by the Camp Program Manager for review by the Camp Committee at the September camp wrap-up meeting.