

California Lions Camp "Camp Pacifica"
www.californialionscamp.org

Job Description Camp Cook

Qualifications

Essential

Proven Literacy and Numeracy Skills e. g. G.E.D or equivalent.

Current California Safe Food Handling **Certification**.

Previous experience cooking for a camp or similar.

Experience of preparing menus and order required food within a given budget.

Disposition

A self motivated, problem solving attitude

Helpful and considerate manner when dealing with prospective renters and suppliers.

Positive attitude towards promoting the camp

Competent and professional attitude to the job.

Preferred qualities

Able to be a resident at camp or be resident nearby.

That you wear your own cook/chef uniform.

Essential requirements

May to October

Be available to liaise with renters and help them plan menus and either arrange delivery by Sysco or help them organize their own menus and shopping.

Cook breakfast, lunch and dinner for renters up to 6 days a week.

Ensure all who work with you in the kitchen have a Food Handling Card.

Camp Pacifica Weeks - end July beginning August

Able provide breakfast, with help provided, for between 90 -125 children and/ or adults up to 6 days a week.

Also provide meals through the day for up those here training before campers arrive and those here between the two weeks of camp up to 4 days of that week. (You do not necessarily have to be here all that time.)

Liaise with the Lion Clubs who are cooking lunch and dinner each day.

Ensure provision of a varied Vegetarian and Vegan menu during Camp.

Empathy with deaf and hard of hearing children and adults

Responsible to

Rental Chairman of May to October except

Executive Camp Director Camp Pacifica - California Lion's Camp the weeks (end July beginning August).

General Responsibilities

To ensure provision of safe and nutritious meals during Camp Pacifica weeks.

Ensure only people who have a Food Handling Card work in the kitchen.

Specific responsibilities

Check all kitchen helpers have Safe Food handling cards and keep record.

Your Kitchen – your rules!

No one in the kitchen except Food Handling Card carrying helpers who are wearing apron, gloves and hat.

Outline hygiene procedures for safe food handling to all including Lion Groups who come to cook and serve ensure those procedures are adhered to!

Ensure kitchen kept clean and tidy.

Support

The camp caretaker is available to support you with heavy lifting.

Renters or Campers will take responsibility for clearing up the dining hall as needed after each meal and for washing up under your supervision.

General Information

High fire risk area during summer so smoking absolutely only in the designated area.

Remuneration

Suggest a daily rate be negotiated with each renter depending upon their requirements which may be

A. Supervisory only - renters provide own menu, buy food and supply kitchen staff with "Safe Food Handling Cards."

B. Basic menu for breakfast, lunch & dinner, shop within budget supplied, cook meals as required with help from "Safe Food Handling Card" carriers.

C. Extended menu with choice for breakfast, lunch & dinner, shop within budget supplied, cook meals as required with help from "Safe Food Handling Card" carriers.

Camp Pacifica weeks

Your hours apx 6:30 – 9:30 a. m.; 11 -1 p. m.; 4 - 7 p. m.;

3h,

2hrs,

3hrs = 8hrs a day

\$100 a day,

Pre camp week Thursday & Friday (Saturday we self serve) \$200

Camp weeks 6 days

Sunday dinner (children arrive Sunday afternoon) \$600

to Saturday breakfast (children leave Saturday morning) \$600

TOTAL \$1,400

Camp Pacifica weeks

The Board will arrange
delivery 40 doz eggs 1st week and 40 doz 2nd week.
4 -6 cases of fruit cups to be collected delivered each week.
may get sausage we used 9 cases of 160 last year
Milk 250 * half pint Bass Lake paid this last year!
Paper Goods rather than Styrofoam to be ordered.

Breakfast guidelines.

Cereal inc oatmeal every day. Fruit cups or fresh fruit every day.
Orange/apple juice every day
Protein - Real bacon (not precooked), bacon or ham or sausage every day, Eggs
every day;
Carbohydrate – Alternate Hash browns, waffles, pancakes.
Include French Toast days there are no campers.
Have whole wheat and white bread.
The one Sunday Morning in between weeks short order breakfast at 9:00 a. m.

Order from

Sysco talk to Kent 559-284- 5293 check they have delivery address correct every
time! 45895 Hiway 49 Ahwahnee CA 93601 (or they deliver to the Treasurer in
Merced!)

Monitor stocks and supplies and order what you need within budget given of
\$3500. Sysco do not charge for delivery as long as enough is ordered.

Make best use of left over food to minimize food in trash bins.

Liaise Methodist Church re left overs
Elizabeth, 49233 Road 426, Oakhurst, CA 93644, 209-966-5572 Breakfast 8 a.m.
except Sunday 9 a. m.; Lunch 12:45; Dinner 6p.m.
Make sure all trash bagged especially food.

Day off Saturdays & most of Sunday

You will need to leave the following information with the executive director Friday
night:-

Saturday breakfast for all and lunch for staff

Sunday breakfast for staff and lunch/snacks for staff and campers as they arrive

You are off after Friday dinner and return to prepare Sunday dinner.

Sunday at end of camp, with caretaker, scrub all tables and chairs and store;
thoroughly clean dining room and kitchen.