



Autism Society of NORTH CAROLINA

Job Description for Camp Cook

Reports to: Camp Kitchen Manager, Camp Program Director and Camp Facility Manager

Summary: Help maintain the kitchen, prepare and serve meals and clean up the dining hall.

Essential Duties & Responsibilities

- Demonstrate a desire and ability to learn and be taught about autism and approaches for managing the challenges associated with it.
- Be patient, energetic, fun-loving, and hard-working – and a sense of humor doesn't hurt!
- Be willing and able to put the needs of others before your own.
- Be flexible and able to work well with others, maintain open and effective communication.
- Be accepting and respectful of those who think, behave, and interact differently than what is considered normal.
- Complete food safety training prior to camp
- Participate in pre-service facility/kitchen training
- Participate in pre-service autism specific training
- Assume all scheduled shifts in the kitchen as determined by the Program Director, Facility Manager and Kitchen Manager
- Prepare and serve breakfast, lunch and dinner each day for campers and staff (this will include cutting, mixing, cooking over stovetop, baking, serving, maintaining sanitation at all times)
- Perform daily cleaning tasks in the kitchen and dining hall
- Perform refrigeration and freezer temperature checks on a weekly basis
- Help with planning of food orders
- Help put away food orders when they arrive off food truck
- Participate in regularly held staff meeting upon request of Program Director
- Report any scheduling or maintenance issues to the Kitchen Manager, Program Director or Facility Manager for follow up
- Perform all other duties as requested

Qualifications

- Applicant must be 18 years of age or older to hold this position. To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions
- Good personal hygiene

Education/Experience

- High school diploma or general education degree (GED); or one to three months related experience and/or training; or equivalent combination of education and experience.
- Certification in food safety is preferred