

Position Description

**LEAD COOK
BOY SCOUT RESIDENT CAMP****Job Qualifications:**

- ❑ Be at least 21 years old.
- ❑ Be (or become) a registered member of the Boy Scouts of America.
- ❑ Previous food service experience strongly preferred.
- ❑ Have (or obtain) a food handler's permit.

The lead cook must be able to function in a rugged environment. This may include hiking, working at high altitude, bending, carrying at least 50 lbs, and working in high temperatures.

Desired Characteristics:

- ❑ Mature judgment
- ❑ Ability to work under pressure
- ❑ Detail oriented
- ❑ Good interpersonal skills, especially in dealing with teenagers.
- ❑ Safety conscious

Job Duties:

- ❑ Supervise the camp kitchen and staff.
- ❑ Direct the kitchen staff to ensure that each meal is well prepared and on time.
- ❑ Develop and implement kitchen duty assignments, including food prep, cooking, and dish washing.
- ❑ Ensure that food is stored in accordance with accepted practices and local, state and federal guidelines.
- ❑ Keep kitchen floors, prep areas and equipment clean and free from hazards.
- ❑ Monitor food quantities to ensure adequate food for campers and to prevent waste.
- ❑ Receive incoming food deliveries. Ensure the correctness of delivery invoices.

In some cases, the head cook will also serve as the food ordering agent for the camp. In these cases, additional duties would include: put together the daily food order; ensure that the order is placed on time through the council's food distributor; work with the food distributor to stay within the food budget.

Salary Range: \$300 - \$375 per week plus room and board