

Position Description

**LEAD COOK
TETON HIGH ADVENTURE BASE****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.
- ❑ Track food inventories.
- ❑ Prepare food orders.
- ❑ Manage food budget.

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