

# BEAR CREEK

## Cook

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**Responsible to:** Kitchen Manager

### **Qualifications:**

1. Minimum 21 years of age.
2. Positive driving record.
3. Experience in cooking for large groups.
4. Experience in preparing nutritious, well-balanced meals.
5. Ability to manage time to accomplish all necessary tasks.
6. Possess strong listening and communication skills.
7. Desire to model Christian values.

### **Essential Functions:**

1. Be able to lift and carry 25 lbs.
2. Work in a large, noisy dining hall.

### **General Responsibilities:**

1. Prepare menus to ensure they meet the dietary needs of the people served.
2. Cook meals according to nutritional guidelines.
3. Supervise kitchen assistants.
4. Provide friendly and hospitable service to guests and staff.
5. Additional duties as assigned.

### **Evaluation process:**

Kitchen Manager will provide a performance evaluation at the conclusion of the summer season.