



Position: **Summer Cook**

Reports to: Director of Food Service

Minimum Qualifications:

- Must be at least 18 years of age
- Have some experience in food preparation
- Works well in team environment
- Must be able to lift up to 60lbs
- Must have applicable experience with large batch cooking

Goals:

- Prepare hot, fresh food on time for guests to be served at proper meal times
- Keep work area clean, sanitized and safe

Specific Responsibilities:

- Assist in the preparation of all foods
- Serve food as required
- Assist in cleaning the kitchen, utensils, equipment in the kitchen, refrigerator and freezer
- Perform related and special duties as assigned

Other Responsibilities:

- Learn the proper use of commercial kitchen equipment including but not limited to meat slicer, vegetable slicer, food processor, floor mixer, conventional and convection ovens, fryers, tilt skillets, and char-broilers
- Learn the proper method of safe preparation and delivery of food for guests with special dietary needs
- Any other reasonable duty as assigned by the Director of Foodservice

General sign-off: The employee is expected to adhere to all company policies of Sandy Cove Ministries'

I have read and understand this explanation and job description.

Signature: _____ Date: _____

Created: 2/2/09