



## COOK JOB DESCRIPTION

### Position Summary

There are generally two cooks at each site and these two individuals work together as a team. The cooks are responsible for providing an appetizing variety of healthy food for all campers. The cooks also control a large portion of the site budget.

### Responsibilities

- Meal planning and purchasing of all food and beverages.
- Ensure meals are well balanced and meet the dietary needs of campers/counselors.
- Carefully record and monitor food costs to ensure that the food program stays on budget.
- Prepare breakfast and dinners for all campers, counselors, and staff.
- Coordinate lunch preparation by campers.
- Supervise kitchen clean-up duties of campers.
- Maintain a sanitary and safe kitchen.
- Participate in building of Christian communities among staff and campers.
- Minister to campers and counselors by operating an open, friendly and hospitable kitchen.
- Assist with evening program.
- Complete an end of summer report containing the following: description of the menu, price per camper for the summer, and the amount of money spent on food.

### Skill & Knowledge Requirements

General cooking knowledge. Excellent organizational and planning skills. Ability to direct work. Ability to lead large and small groups.

## TIPS FOR BEING A SUCCESSFUL SSP COOK

The following is SSP's "Philosophy of Cooking" taking from SSP's Cooking Manual and was written by Rick Eaton.

The first time I was at SSP, I was completely fascinated by the kitchen. It was a noisy, joyous, busy place. Music was always playing. The cooks - while working - sang, yelled, joked and laughed. Campers were welcome there - to hang out, to help out, to talk. And kids did hang out and help out!

Something else I remember about that year was that the food was good.

I **know** that these two facts are connected - good food comes out of kitchens that are fun, loving places, prepared by cooks who are enjoying themselves and who are in ministry to youth while they are cooking!

Here's my six golden rules of SSP Cooking:

1. Preparing food is an act of love towards your campers and your fellow staff members.
2. SSP food should always be healthy, tasty and served in generous quantities.
3. Waste is bad, but leftovers, heated up and served again, can be wonderful!
4. At SSP, we must model good nutrition. This means: fruit and vegetables, if possible, fresh, available at every meal! **Always give your campers healthy food choices.**
5. Always provide a good vegetarian alternative.
6. Plan well, but be flexible!

I know the spirit of the living God will be with you in your kitchen this summer!