# Camp Cook

### Scope of duties

Plan, serve and clean up for three meals and two snacks daily for campers and staff, incorporating a variety of dietary needs.

### Primary duties

- Plan a weekly menu including balanced food choices to accommodate a variety of dietary needs including, but not limited to: gluten-free, vegetarian, and vegan.
- Order food on a weekly basis, staying within budget
- Prepare three meals daily and an afternoon & evening snack
- Ensure all meals are served on time
- Clean all kitchen related equipment and supplies after each meal and maintain a sanitary work environment
- Mop kitchen and dining hall daily
- Maintain a neat and clean personal appearance
- Assures compliance with standards of practice and regulatory requirements
- Performs other duties as assigned

## Minimum requirements

- Applicants must be at least twenty-one years of age
- High school diploma or equivalent
- At least two years experience working as cook in a restaurant or school setting
- Demonstrate strong listening and communication skills; American Sign Language fluency preferred
- Certification in First Aid and CPR (child & adult)
- Employment is contingent on passing a background check

### Salary

Compensation range is dependent upon training and experience

Supervision by Camp Director

### How to apply:

Apply directly by sending a resume and/or application, three (3) letters of reference, and a sample menu to:

our website: greenmtnlionscamp.wixsite.com/gmlcamp, or

email: greenmtnlionscamp@gmail.com, or

mail: Green Mountain Lions Camp c/o Lion Brenda L. Seitz

PO Box 2165

Brattleboro, VT 05303

District 45 Lions and Green Mountain Lions Camp are an equal opportunity employer dedicated to promoting multiculturalism and diversity within our organization. Qualified applicants with diverse backgrounds and experiences are encouraged to apply. All applicants will be screened and the most highly qualified applicants will be invited to interview