



COOKS

Job Description Overview

The overall responsibility of the Camp OTX Cook is to prepare and cook food for camper and staff meals. Cooks are to play their role in order to help facilitate the safe, efficient, and effective operation of the Camp OTX Chow Hall. The Camp OTX Cook has the unique opportunity to use their skills and work ethic to serve the overall mission of Camp OTX.

The OTX Cook Duties include, but are not limited to:

- Prepare food and complete assigned tasks according to the posted daily worksheets
- Keep food preparation areas clean to ensure food safety
- Notify Food Service Director of food or kitchen supply shortages
- Notify Food Service Director regarding any problems in food preparation or equipment failures
- During meal service, be sure that pass-thrus are loaded properly and restock as needed
- Complete any further duties assigned per the Food Service Director
- The job is seasonal. When camp ends, your job is finished.

The OTX Cook General Physical Requirements include, but are not limited to:

- Stand for up to 4 hours without sitting
- Stoop, bend and twist at the waist
- Be able to perform functions using repeated arm and wrist motion
- Lift up to 25 pounds without help
- Lift up to 10 pounds above head
- Squeeze and grip with hands
- Able to be flexible with last minute changes and fast pace work environment

All Chow Hall members play a crucial role in the experience, ministry, and outreach of Camp OTX. The hours are long and the work is challenging, but the job is very rewarding!