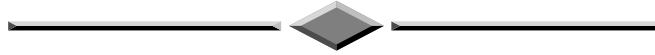


# WLD RANCH JOB DESCRIPTION



## ASSISTANT COOK

*An Assistant Cook at WLD Ranch aids the Head Cook in maintaining a food safe environment, preparing meals, baking, cleaning the kitchen and pantry, and leading the kitchen staff to serve the Lord gladly.*

### QUALIFICATIONS:

#### **An Assistant Cook ...**

1. Has received Jesus Christ as Savior.
2. Is committed to being a servant of God and to developing godly character (Gal. 5:22-26).
3. Demonstrates Christian leadership and responsibility.
4. Is between ages 16 and 25.
5. Is in good health and is physically able to navigate outdoor terrain including steep hills and uneven surfaces without assistance; can complete the assigned tasks without difficulty, including lifting up to 60 pounds.
6. Is willing to accept responsibility and follow directions and guidelines.

### EXPECTATIONS:

#### **An Assistant Cook will . . .**

1. Attend all **Staff Training** sessions.
2. Abide by WLD Ranch **Staff Policies**.
3. Carry out assigned daily and weekly duties.
4. Attend all meetings and participate in the camp program as schedule permits.
5. Lead by example in following Staff Policies and completing tasks with a good attitude and a servant's heart to the glory of God.
6. Develop his or her own personal walk with God throughout the summer (Gal. 5:22-23).
7. Cultivate the spiritual life of everyone around him or her through Christ-like attitudes, actions, and speech.
8. Strive to maintain unity within the Kitchen Department and within the WLD Ranch staff as a whole, working in peace with others.
9. Conduct himself or herself in a way that contributes to the mental, social, and emotional well being of everyone at WLD Ranch.
10. Conduct himself or herself in a way that contributes to the safety of every person at WLD Ranch.
11. Contribute to a positive environment within the staff bunkhouse.
12. Practice personal cleanliness/hygiene. (Food service hygiene includes short nails without polish, limited jewelry, and hair that is pulled back and contained.
13. Follow all Food Safe practices as mandated by the Erie County Department of Health.
14. Be responsible to his or her supervisors according to the Chain of Command.

### TYPICAL DUTIES:

#### **An Assistant Cook will . . .**

1. Assist the cook in the preparation of food, including cleaning up work stations when food preparation is complete.
2. Assist with serving each meal in an orderly fashion (on time, organized, hot).
3. Assist with cleaning up after each meal, properly cooling and storing leftover food.
4. Make sure the appropriate serving dishes are counted out before the actual serving of the meal.
5. Help with washing pots and pans as needed.
6. Follow all food safe practices as mandated by the Erie County Department of Health. Enforce food safe practices with all kitchen personnel.
7. Assist in the cleaning duties of the kitchen (daily and weekly cleaning chores).