



## **Cook**

The Covenant Harbor Cook's primary responsibilities are to lead production of meals at a diverse Christian camp and retreat center. Covenant Harbor Bible Camp and Retreat Center utilizes two kitchens and two dining rooms generating over 150,000 meals annually to a wide range of groups.

The right candidate must be organized, personable, able to read and follow directions, able to make adjustments with short notice, and have a heart for service. For more information about Covenant Harbor Bible Camp and Retreat Center, visit [www.covenantharbor.org](http://www.covenantharbor.org).

### ***Specific Responsibilities***

- Responsible for producing and serving the highest quality food possible in a timely fashion
- Read and follow set recipes
- Oversee meal production
- Oversee post-meal cleanup of dining room and kitchen, as well as dishes
- Other duties as assigned

### ***Qualifications:***

- Attitude must align with Covenant Harbor Bible Camp's mission and vision
- Must be able to lift up to 50 lbs on a regular basis and have a current driver's license
- Must be able to perform routine kitchen tasks such as chopping, stirring, and moving hot and/or heavy cooking items on a routine basis
- Must be able to stand for a minimum of 6 hours and have unrestricted physical mobility
- Must also have working knowledge of basic food production and food safety and sanitation practices. ServeSafe certification a plus
- Strong work ethic, positive attitude
- Attentive to details, flexible, and be able to work with minimal supervision

Type of Position: Part-time Hourly, Year-Round, Level I

Competitive pay range, all meals when on duty

Reports to Food Service Director and Food Service Coordinator