Covenant Point Bible Camp Job Description

Job Title: **Head Cook**

Classification: *Non-exempt, Part time (25-35 hours/week)*

Reports to: **Executive Director**Benefits Eligibility: **Level II-III**

Covenant Point Bible Camp is a year-round, Christian camp and retreat center, located on Hagerman Lake in Iron River, Michigan. A ministry of the Central Conference of the Evangelical Covenant Church, CPBC's mission is to present campers with the claims of Jesus Christ, and encourage them in their next step of faith. Covenant Point offers onsite and wilderness summer youth and family camps, year-round retreats, rental group facilities, and outdoor education opportunities to guests of all backgrounds.

Position Purpose:

The Head Cook supports Covenant Point's mission, vision, and core values, by directing the overall food-service operation, (including menu-planning, purchasing, budgeting, preparation, nutrition, service, sanitation, safety, personnel management, customer service, inventory, and record keeping).

Essential Job Functions:

- 1. Manage the daily operations of the camp food and dining service.
 - Oversee the menu planning and preparation of nutritionally balanced and group/ageappropriate meals, snacks, and special events foods for all CPBC programs: Mainland, Island, Trips, retreats, and events.
 - Direct meal service and presentation
 - Ensure safe and efficient preparation and serving of camp meals, following industry and HACCP standards.
- 2. Oversee the inventory and ordering of food, equipment, and supplies and arrange for the routine maintenance, sanitation, and upkeep of the camp kitchen, its equipment, and facilities.
 - Maintain optimum inventory levels of food and household supplies to maximize usage and minimize costs.
 - Order food and kitchen supplies consistent with menus and enrollment counts.
 - Maintain high standards of cleanliness, sanitation, and safety.
 - Clean and maintain all food-service areas, including kitchen, dining hall, storage, and kitchen recycling.
 - Inspect equipment and ensure equipment is repaired as necessary.
 - Promote practices that seek to reduce waste, reuse items, recycle as much as possible, and utilize foods from approved local sources as much as possible.
- 3. Manage all administrative and human-resource functions with regard to kitchen staff.
 - Direct all kitchen staff training.
 - Assist with interviewing and hiring of Assistant Cooks and kitchen crew. Meet one-on-one with Assistant Cooks for encouragement, trouble-shooting, feedback, and discipleship.
 - Plan, coordinate, schedule, and supervise the work of the Assistant Cooks, and all kitchen staff; monitor and document staff performance.
 - Assist Executive Director in annual kitchen budget planning.
 - Carefully monitor purchasing in order to meet or exceed annual budget goals.

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Other Job Duties:

As a member of the year-round staff, the Head Cook will also contribute at times to: select strategic discussions on the overall mission of the camp, clerical assistance, hospitality services, housekeeping/grounds duties, and staff outings, devotions, and special events.

Relationships:

The Head Cook hires and supervises a staff of seasonal Assistant Cooks, works in conjunction with program staff to ensure the integration of the food service in the mission and program goals of the camp, communicates with the Operations Director to assist in the proper and efficient operation of all kitchen appliances, coordinates full-time and intern staff for kitchen needs, and communicates with registration staff to ensure the safety and hospitality of guests with dietary restrictions.

Qualifications: (Minimum Education and Experience)

- Demonstrates a vital, mature, and growing personal faith in Jesus Christ
- Demonstrates emotional and relational maturity, strong self-awareness, and interpersonal skills.
- Whole-heartedly supports the mission, vision, and core values of Covenant Point, and the Evangelical Covenant Church.
- Bachelor's or culinary degree preferred.
- Culinary skills to sustain and build upon Covenant Point's high standard of food quality, preparation, presentation, and hospitality.
- Ability to foster a Christ-centered culture of excellence, playfulness, hospitality, service, and creativity in the kitchen.
- Has a proven ability to manage and supervise staff effectively.
- Experience leading a large food service setting: ordering, inventory, budgeting, food preparation, family-style serving, buffet serving, cleaning, and institutional kitchen equipment.
- Strong work ethic, positive attitude, knack for precision, and passion for ministry.
- Must hold current certification (ServSafe) or licensure for operating a kitchen in the camp's jurisdiction.
- Ability to work within a budget and purchase supplies efficiently.
- Passes criminal, sexual offender and child abuse background checks.
- Must possess current driver's license.

Knowledge, Skills, and Abilities:

- Knowledge of current health and safety laws and practices is essential.
- Knowledge of and experience in preparation of special dietary foods/restrictions.
- Ability to manage detail with accuracy, and approach all aspects of work with frugal ingenuity.

Physical Aspects of the Job:

- Ability to effectively communicate orally and in writing, with staff and guests.
- Physical ability to lift and carry 50 pounds.
- Visual and auditory ability to identify and respond to environmental and other hazards of the site and facilities and camper and staff behavior.
- Physical mobility and endurance to perform tasks while standing/walking/going up and down stairs for long periods of time (5 hours or more).
- Ability to safely and properly use kitchen equipment.
- Ability to provide first aid and to assist campers and staff in an emergency.

Applicants should submit a resume and cover letter by November 30 to:

358 W. Hagerman Lake Road

Iron River, MI 49935

Attention: Erik Strom, Executive Director