



CampTwin Lakes
Where Challenges Become Triumphs

Camp Twin Lakes Head Cook Job Description

Title: *Head Cook*

Status: Professional- Full Time

Department: *Food Services*

Reports to: *Food Service Coordinator*

For nearly 25 years, Camp Twin Lakes (CTL) has provided life-changing camp experiences to thousands of Georgia's children with serious illnesses, disabilities, and other life challenges. Camp Twin Lakes provides week-long summer camps and year-round weekend retreats at three fully-accessible and medically-supportive campsites, day camps, and through hospital-based Camp-To-Go programs. Camp Twin Lakes collaborates with nearly 60 different nonprofit organizations, each serving a different population, to create customized programs that teach campers to overcome obstacles and grow in their confidence and capabilities. For more information, please visit our website at www.camptwinlakes.org

Summary:

The *Head Cook's* primary responsibilities will include cooking and supervising the preparation of food to support a healthy and positive camp experience for both campers and guests.

Essential Duties and Responsibilities:

- Train kitchen staff with food service coordinator
- Work with food service coordinator to order, receive, and store food and supplies
- Function as general all around cook for meals and special events
- Participate in regular meetings with administrative staff to ensure a positive and seamless experience for our partners
- Other related duties as assigned
- Some travel to other camp sites may be required
- Must be familiar with and able to use various kitchen equipment and tools
- Must be able to communicate clearly with staff
- Possess physical strength to lift, load, unload and clean various pieces of kitchen equipment and move supplies
- Determine cleanliness of dishes, food contact surfaces and other kitchen areas
- Assess condition of food

Additional Requirements:

- Organized and detail oriented team player
- Ability and desire to work in a camp setting
- Experience, or training, in a camp or institutional food service environment serving large groups
- Ability to relate well to others
- Good character, integrity, adaptability and enthusiasm
- Interest in continuing education in the food service industry
- ServSafe Certified or ability to become certified with six months of hire
- Ability to work weekends.
- Please submit a cover letter and resume to Alison Thoms, Human Resources Specialist, at alison@camptwinlakes.org

Please submit resume to careers@camptwinlakes.org.

