

4-H Volunteer Position Description

Title:	Camp program - camp Cook; session _____			
Purpose:	To ensure the nutritional needs of camp is being meet through food preparation.			
Responsibilities:	<ol style="list-style-type: none">1. Work cooperatively with Head Cook, Camp Facility Coordinator and other cooks to carry out menu preparation and other kitchen needs.2. Work, as a team, with cooks to insure the service of balanced meals, proper food storage and sanitation, and safety.3. Prepare and serve three (3) meals and appropriate snacks daily.4. Coordinate food serving with camp staff host.5. Maintain and clean kitchen / pantry, aprons, and towels.6. Clean-up, and storage of excess items at the completion of camp session.			
Supervision/ Liaison:	<table><tr><td><i>Receives direction from:</i> Head Cook 4-H Camp Facility Coodinator 4-H Camp Program Coordinator Extension Staff</td><td><i>Provides direction to:</i> Kitchen Helpers</td><td><i>Cooperates with:</i> other cooks Camp Directors chaperones</td></tr></table>	<i>Receives direction from:</i> Head Cook 4-H Camp Facility Coodinator 4-H Camp Program Coordinator Extension Staff	<i>Provides direction to:</i> Kitchen Helpers	<i>Cooperates with:</i> other cooks Camp Directors chaperones
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Resources/ Support:	Menu plan Food and supplies. Kitchen and dinning room facilities			
Time Commitment:	At camp: 5-6 days per session; dates _____ to _____			
Qualifications:	Ability to work closely with other cooks in a sometimes crowded kitchen. Ability to work on your feet for long periods of time. Ability to lift and carry 50 pounds. Knowledge of food service preparation and safety			

Acceptance/ Approval:

Volunteer: _____

Advisor: _____

Date: _____

Date: _____