CAMP COOK 1 and 2

GENERAL

Employees in this class do the cooking and are responsible for the general preparation of meals required for a department project. The incumbent operates with little or no supervision.

Camp Cook 1 - prepares all meals for a crew of 15 employees or less.

Camp Cook 2 - prepares all meals for a crew of over 15 employees.

TYPICAL DUTIES

Organizes and prepares full course meals. Meals include breakfast, lunch and dinner.

Responsible for purchasing foodstuffs and operation of kitchen facilities.

Ensures cleanliness of kitchen area.

Performs other related duties as assigned.

QUALIFICATIONS

Knowledge, Abilities and Skills

Ability to supervise and assign duties to assistants if required.

Ability to cook, plan work and co-ordinate activities to meet requirements for meals.

Knowledge of methods for preparation of large scale meals.

Knowledge of proper storage and handling of food.

Compatible with camp life.