

The Waycross mission is to serve all who seek fellowship, respite, reflection, and growth by providing Christian hospitality and enriching programs.

#### Job Title: <u>Head Cook</u> Classification: Hourly, Hours variable and flexible, Part Time Reports to: Director of Hospitality

#### Position purpose:

Prepare and serve meals according to menus as directed by the Director of Hospitality, acting as support when Director of Hospitality is present. Oversee supervision of all aspects of food service when Director of Hospitality is not present.

# **Qualifications, Skills, Abilities:**

- A high school diploma or equivalent.
- At least one year of experience in the food service and/or hospitality industry, camp and retreat ministry experience preferred.
- ServSafe, CPR, and First Aid certifications, or the ability and willingness to be trained and receive necessary certifications.
- Proficiency in the proper use of fryer, convection oven, industrial dishwasher, walk-in refrigerator and freezer, steamer, and holding equipment.
- Ability to supervise staff for food safety and hospitable service.
- Ability to accept guidance, direction, and supervision from Waycross Director of Hospitality.
- Ability to work well with a team and to relate to and work well with others.
- Willingness to work most weekends and some holidays.
- Ability to multi-task, problem-solve, and remain flexible in a fast-paced work environment.
- Comfort and ability to thrive in a Christian setting.
- Consistently exhibit behaviors showing honesty and trustworthiness with a caring and pleasant demeanor.

# **Essential Job Functions:**

- Serve healthy, appealing food to guests, both adults and children
- Perform all duties in accordance with prescribed regulatory compliance guidelines.
- Supervise cooks, dishwashers, and summer staff support members when the Director of Hospitality is not present and support that role when they are present.
- Provide on-the-job training and support for kitchen staff as needed and appropriate with new or young staff.
- Identify maintenance concerns and communicate with the Director of Hospitality. Contact the Maintenance Director with immediate safety concerns or facilities emergencies.
- Provide hospitality to all guests and campers, including food and other needs as required by the schedule.
- Use Waycross food philosophy to guide food preparation and presentation.

# Other job details:

Head Cooks will participate in weekly staff meetings in the absence of the Director of Hospitality when requested, communicating information from the kitchen, and taking communication from the staff meeting back to the kitchen.

# Essential Physical Aspects of this Position:

- Ability to understand and implement safety regulations and procedures.
- Ability to communicate procedures and regulations to staff and guests.

- Ability to lift supplies and equipment up to 50 pounds, carrying them several feet, and placing them in their proper location.
- Ability to spend long periods standing and walking.
- Ability to work around loud equipment.

#### To Apply:

Please contact Barb Hamm, Director of Hospitality, at <u>barb@waycrossccc.org</u> or 812-597-4241.

#### Waycross Food Philosophy

The first priority for Waycross staff is to always recognize that Waycross is a place set apart for ministry to our guests and to ourselves. We are here to make possible spiritual, educational, social, and community growth. Each staff person plays a critical role in Waycross' success.

To carry out our ministry, we must be people-centered, loving, caring, and concerned. We must be flexible and courteous in responding to the needs and requests of guests and campers. The Waycross staff must be willing to make the extra effort to respond to guests and campers and be cheerful, giving, and ready to serve. We must follow these same principles in our dealings with each other as we continue to recreate the Waycross experience in our food service.