



ALPINE CAMP AND CONFERENCE CENTER

COOK

DATE WRITTEN: 06/01/2014

STATUS: FULL-TIME/PART-TIME

PURPOSE

Present a superior food quality, quantity, variety, and service experience to each guest, thereby fulfilling our mission in providing a mountain top encounter with Jesus Christ.

ACCOUNTABILITY RELATIONSHIPS

Reports to Foods Service Manager

GENERAL QUALIFICATIONS

- Must demonstrate a strong, maturing faith in Jesus Christ as Savior and Lord; the ability to confidently articulate that faith; and a willingness to serve the Church of Jesus Christ in a Christian camping environment.
- Must demonstrate and articulate an active interest, support, and belief in the major tenets of Evangelical Christianity and the Evangelical Covenant Church in particular.
- Must demonstrate speech and behavior consistently aligned with the Covenant Affirmations; along with Alpine's Identity Statements, Character Guide and Peacemaker's Pledge.
- Proven ability to work collaboratively with others, consistently putting the defined results of the team before personal preferences and desires.
- Demonstrated initiative, follow-through and ability to achieve agreed upon, timely results; evidencing healthy flexibility and self/time management.
- Able to productively work in an environment with frequent interruptions and occasional chaos.
- Proven willingness to follow directions of direct supervisor or his/her designee.
- Possessing the physical, mental, psychological and spiritual capacities to perform the duties, responsibilities and essential functions as outlined in written mutually agreed upon job descriptions and standards of performance.

SPECIFIC QUALIFICATIONS

- Food Service math competency.
- Current Food Handlers card.
- Evidence of strong initiative, self direction, flexibility and ability to complete tasks in a timely manner.
- Willing to follow directions given by their supervisor.
- Must be a "self-starter", willing to follow through on projects given with a minimum amount of supervision.
- Regular timely attendance.
- The ability to work inside and outside in various weather conditions such as cold and hot temperatures, rain and snow.
- At least 12 months experience working in a commercial kitchen as a cook.

GENERAL RESPONSIBILITIES

Proactively participate in assigned (staff/management team) meetings, activities and outcomes.

- Intentionally contribute to a healthy organizational culture aligned with Alpine's Identity Standards, Character Guide, Peacemaker's Pledge, etc.
- Proactively engage in increasingly effective two-way communication (sharing information, resources and feedback) within your department and, as needed, with all relevant departments regarding actions and resources required to achieve determined results.
- Comply with all policies and practices as outlined in Alpine's Personnel Policy Handbook and other handbooks and manuals relevant to this position.
- Commit to Alpine's Relation Covenant guidelines.
- Other duties as assigned by Alpine's executive leadership.

SPECIFIC RESPONSIBILITIES

- Creative use of leftover reconstitution
- Uses Decision-Making Guidelines
- Uses high quality ingredients, measuring accurately, adjusting recipes when needed
- Operates all kitchen equipment correctly, insuring that they all work properly
- Taste tests and evaluates foods before serving to make sure standards are met
- Keeps kitchen and food storage areas clean and sanitized up to Health Department Standards
- Responsible for the proper opening and closing of all kitchen areas
- Garnishes food in an appealing manner
- Provides timely service and quality meals to all guests served
- Responsible to train other staff members in food preparation and handling
- Provide healthy choices using fresh, seasonal fruits and vegetables
- Production of meals as assigned
- Responsible for purchasing when needed
- Implements new menus and recipes
- Organizes kitchen production
- Provides supervision of the Cooks and Prep Cook
- Communicates with the Baker on weekly production
- Responsible for keeping all chef knives sharp
- Work in cooperation with other Staff Members with a willingness to assist in other departments, should an emergency arise.
- Actively demonstrates and implements quality service to Alpine's guests
- Actively demonstrates and implements Alpine's Food Service Standards
- Takes an active role in anticipating the needs of the guests and providing for them
- Consults with the FSD Manager as concerns arise
- Maintain a good working relationship with Food Service Vendors
- Other duties as assigned by the Food Service Manager

GENERAL ESSENTIAL FUNCTIONS

- Able to arrive consistently on time and prepared to work.
- Capable of ascending and descending stairs and ladders.
- Capable of lifting and carrying up to 50 pounds.
- Possesses a valid California driver's license and a clean driving record or an Identification Card.
- Able to sit, stand and/or work in varied conditions for extended periods of time as needed.
- Able to clearly speak to and hear others both in person and through varied electronic communication devices.