THE UNIVERSITY OF MAINE
Cooperative Extension
4-H Camp and Learning Center at Bryant Pond

Position Title: Assistant Cook
Department: Cooperative Extension
Location: Bryant Pond 4-H Camp and Learning Center
Your Direct Supervisor: Program Director, Nicole Nelson
Position Type: Full-Time, Temporary
Salary Range: **19.00 - 21.00/hr**
We are not able to consider applicants who require Visa sponsorship support.

Work Environment / Dynamics:
Kitchen staff at Bryant Pond 4-H Camp works closely with the Cook and Directors to ensure the dietary needs of everyone at camp are met. Our Assistant Cook will prepare 2-3 meals per day for up to 150 people. This position is part-time seasonal (May - October) and is located in Bryant Pond, Maine.

Your Work Schedule:
Seasonal, 30-40 hours per week. Hours each day may vary depending on program needs.

Responsibilities:
- Prepare and cook nutritious and wholesome foods for large groups, emphasizing whole foods and fresh produce.
- Have a clear understanding of food allergies/dietary restrictions and how to safely accommodate them
- Operate commercial kitchen equipment safely, including mixers, slicers, dishwashers, and stoves, and identify when equipment or knives require repair or specialized cleaning.
- Cleaning, sanitizing and maintaining a clean, sanitary kitchen and dining facilities, including collecting, rinsing, and washing cookware, operating dish cleaning equipment, and using custodial tools for general upkeep.
- Immediately refrigerate any remaining food after each service
- Maintain a clean, sanitary kitchen environment in full compliance with State of Maine standards and regulations.
- Stocking food ingredients and paper products: identifying ordering needs.
- Collaborate effectively with other cooks and kitchen assistants to ensure smooth food service operations.
- Assist directors with menu planning, food ordering, and meal preparation.
- Incorporate fresh produce from the camp's garden into meal plans.
- Adhere to established protocols for the camp's composting program.

Knowledge and Skill Qualifications:

Required:
- High School Diploma, G.E.D OR equivalent AND some culinary training.
- Complete health screening and appropriate background checks
- Servsafe food handler certification

Preferred:
- High safety and sanitation standards
- Training and/or experience in sanitation, food preparation and protection, hygiene, and record-keeping
- Attention to detail
- Ability to work a demanding schedule
- Flexible, team player

- Training and/or experience in sanitation, food preparation and protection, hygiene, and record-keeping
- Flexible, team player

Benefits:

- Meals during programming