



18. Abide by Pinewoods Camp, Inc. regulations and policies.
19. Be friendly to campers and responsive to Program Provider needs.
20. Carry out duties so as to protect camper safety and maintain the camp property.
21. Be able to do physical work (including lifting up to 50 pounds and standing for long periods of time)

**Skills/Education/Training**

|                    |                             |                            |
|--------------------|-----------------------------|----------------------------|
| Time Management    | Some Supervisory Experience | Food Manager Certification |
| Food Preparation   | Professionalism             | Customer Service           |
| Some Menu Planning | Communication               | Organized                  |

**Experience**

Prior experience in cooking or preparing food in an industrial kitchen or its equivalent required. Supervisory experience preferred.

**Timeframe**

Candidate must be available to work end of May to early September

**Supervision**

Reports to the Head of Kitchen. The Head of Kitchen and/or the Executive Director may review your performance and discuss any matters pertaining to your work that you or the Head of Kitchen and/or Director feel should be addressed.

**Participation in Camp**

In general, the Crew is encouraged to participate in the evening dances and other social activities of the summer sessions, subject to the policies of the Program Provider running the session. Should attending a class conflict with your regularly scheduled work hours, you must arrange a schedule adjustment with your supervisor in advance. While we will make every effort to accommodate your wishes, we cannot guarantee that you will be able to attend the class of your choice.