

Cook

- Responsible for Menu Planning Including Special Diets and Allergy compliance
- Food and Supplies Procurement from approved vendors
- Safe Serve Certified
- Manage Kitchen Staff as necessary to provide food preparation, service, and sanitation
- Maintain documentation to support BSA Standards and local Health Code requirements
- Supervise preparation for all Health and Standards Inspections and oversee inspection process.
- Any other duties assigned by the camp director.