



# Camp Soles

## JOB DESCRIPTION

### Cook

Apply Online at [www.campsoles.com](http://www.campsoles.com) or  
Email resume & cover letter to [fun@campsoles.com](mailto:fun@campsoles.com) or  
Mail to Camp Soles, 134 Camp Soles Lane  
Rockwood, PA 15557

*Camp Soles is located in the Laurel Highlands four-season recreation destination an hour from Pittsburgh, PA. Home to Frank Lloyd Wright's Fallingwater, Ohiopyle Youghiogheny River rafting, Seven Springs Ski Resort and state parks, the Laurel Highlands is a hub for outdoor sports enthusiasts: <https://www.golaurelhighlands.com>*

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### Position Summary:

Cook is responsible for assisting the kitchen manager and working directly in all food service functions, including planning, preparation, serving and cleaning.

Cook will report to and work directly with the kitchen manager to deliver quality food service aligned with food regulations. Primary kitchen operations are in service of daily youth programming and thus the ideal candidate is someone who is passionate about the health and well-being of children.

Reports to Head Cook, Kitchen Manager, Camp Director.

### Specific Responsibilities:

1. Prep and prepare diverse meals that meet the guidelines for healthy meals.
2. Maintain SafeServ certification and compliance with all Somerset County Health Department guidelines and requirements for food safety and inspection. Promote safe work practices and a safe environment for guests and staff.
3. Maintain an inventory, and quality control system to ensure delicious and nutritious meals for guests and staff.
4. Maintain a positive relationship with group leaders, guests, vendors, and others who do business with Camp Soles. Promote a cooperative, positive and problem-solving atmosphere at all times.
5. Maintain clean food preparation and serving areas to ensure observance of safe, sanitary food-handling practices.
6. Season and cook food according to recipes or personal judgment and experience. Observe and test foods to determine if they have been cooked sufficiently, using methods such as temping, tasting, smelling, or piercing them with utensils.
7. Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment. Plate and portion food appropriately.
8. Prepare meals for those with special dietary needs in accordance with measures to eliminate cross contamination.

### Essential Functions:

1. Good written and verbal communication skills.

2. Ability to empathetically listen and communicate for understanding when dealing with conflict.
3. Stand; walk on uneven surfaces; sit; handle or feel objects; reach with hands and arms; climb stairs; balance; stoop, kneel, crouch, or crawl; talk or hear; taste or smell.
4. Lift up to 50 pounds and carry up to 15 pounds through varying elevations.
5. The employee may be exposed to weather conditions prevalent at the time.

**Education/Experience Requirements:**

1. Food Certificate program or experience cooking/serving food.
2. Experience cooking and serving food.
3. Desire and ability to work with children and also relate to one's peer group.
4. Ability to accept guidance and supervision.
5. Good character, integrity, adaptability, enthusiasm, sense of humor, patience, and self-control.
6. High school graduate or equivalent, or at least 18 years of age.

This description is a summary of the functions of this position. Other duties may be assigned as needed. Camp Soles reserves the right to review and adjust this job description as business needs dictate.

I have reviewed and understand this job description.

\_\_\_\_\_  
Candidate name

\_\_\_\_\_  
Candidate signature

\_\_\_\_\_  
Date

*Camp Soles is an equal opportunity employer and does not discriminate on the basis of race, color, religious creed, ancestry, age, sex, national origin, disability.*