

Kitchen Baker Job Description

Job: The job of the summer camp baker is a seasonal summer position only. This job includes ensuring that all campers and staff can have access to freshly made baked goods for all (or most) meals. Providing freshly baked goods, from a dinner roll to a breakfast muffin can make our campers' meal times so much more fun and provide a little bit of that home cooked meal they tend to miss while at summer camp. The baker will be responsible for providing a detailed plan for baked goods and work closely with the Kitchen Manager on other meal plans to ensure plans align appropriately and campers are getting the foods they need and to also ensure that all materials/ingredients needed for such goods are ordered when needed. **Note - Admin has the right to change or alter this job description at their discretion.**

Job Responsibilities:

- Create and communicate meal plans for baked goods with the Kitchen Supervisor. Goods can vary each day/meal time from muffins/rolls at breakfast to breadsticks/dinner rolls or freshly made cookies/cupcakes for dessert.
- Work closely with the Kitchen Manager to ensure plans align to the best of abilities and that baking plan will work with the needs of each meal and campers dietary restrictions when possible.
- Be on time to work each day (hours can vary and be flexible)
- Assist with daily kitchen tasks as needed including but not limited to, cleaning, dishes and meal prep.
- Should be able to work independently with limited to no redirection as well as in a team setting.
- Must be able to prioritize food safety and allergen safety and help ensure that all allergen concerns are met to the best of your ability.
- Ensure everything needed each week for your meal plan is communicated clearly with the Kitchen Manager when needed prior to order being placed.
- Respond appropriately to emergency situations, alerting appropriate staff, and assisting with campers and other staff.
- Other duties as assigned by the Kitchen Supervisor, Night Cook or Admin Team

Job Requirements:

- Must be 21 years of age or older
- Must have reliable transportation to be to work on time
- Must follow all health and safety protocols
- Valid ServSafe Certification a bonus but not required (must be Massachusetts)
- Must be CPR/First Aid certified (Camp can provide if not currently certified)
- Must complete a CORI/SORI/NSOR (provided by camp)
- Experience in food service and food prep and serving of at least one year
- Must be able to maintain a clean and orderly kitchen and food service area at all times including taking trash out, cleaning counters/machines/floors, doing dishes and any/all other related duties on a daily basis as required from Kitchen Supervisor, Night Cook or Admin Team.
- Must be able to work with and interact with all campers and all staff in a kind and respectful manner at all times as well as co workers in the kitchen.