TALL OAKS CONFERENCE CENTER

 Cook/kitchen help

1. REPORTS TO
	1. Tall Oaks Director of HOSPITALITY (main supervisor) And
		1. Tall Oaks Guest Services Director
		2. Tall Oaks Executive Director.
		3. Tall Oaks Administrator On Duty (AOD).
2. WORK SCHEDULE
	1. 4-12 Months
	2. 10-40 per week
3. QUALIFICATIONS
	1. Hard worker.
	2. Able to work flexible schedule. Weekend work required.
	3. A good fit to work in a Christian camp atmosphere.
	4. Physically fit and able to work quickly if the situation warrants.
	5. Food service experience would be a plus.
4. MAIN DUTIES.
	1. FOOD SERVICE (Possibly). This will be an agreed upon amount of time and duties, for situations when other help is needed in the kitchen/dining hall.
		1. Meal prep and cooking..
		2. Salad and salad bar prep.
		3. Serving line prep.
		4. Table setting and cleanup. Dishwashing.
		5. Some light cooking.
		6. Dining room cleanup.
	2. OTHER DUTIES AS ASSIGNED BY TALL OAKS ADMINISTRATION.
5. BENEFITS.
	1. $9.00-10.50 DOE and position filled
	2. Meals when on duty and meals are being prepared. 3 meals per day are prepared during summer and 5-6 meals usually prepared on weekends.