Job Title: Head Cook

Location: LaFayette, AL

Position Type: Seasonal (May 22 - June 30)

Work Schedule: Sunday dinner prep through Friday lunch clean up.

Hourly Rate: $15 per hour

Marannook Mission:
Marannook exists to know Christ and make Him known through camping. We do this by equipping college students to know God and His word and to share the gospel both at camp and in the everyday stuff of life. We are a registered 501(c)(3) non-profit organization.

Job Summary:
The Head Cook is responsible for planning and preparing nutritious meals for campers and staff, ensuring a safe, clean, and well-organized kitchen environment. This role involves overseeing meal service for up to 100 individuals, managing inventory, and accommodating dietary needs. The Head Cook will work alongside 2-3 kitchen assistants, with an emphasis on maintaining quality and food safety standards.

Who We Need:

The ideal candidate must:

- Demonstrate a commitment to Marannook's mission and values.
- Manage time effectively to meet meal schedules and ensure a clean kitchen.
- Work collaboratively with assistants to support a smooth and efficient kitchen operation.
- Exhibit strong organizational skills with a focus on quality and safety in food preparation.

Responsibilities

- **Meal Preparation:** Prepare and serve three meals daily (breakfast, lunch, and dinner) from Sunday dinner through Friday lunch for up to 100 campers and staff.
- **Equipment Proficiency:** Operate and maintain proficiency with kitchen equipment, including fryers, smokers, and griddles.
- **Food Safety Compliance:** Ensure all food is prepared in compliance with Serve Safe certification standards.
- **Inventory Management:** Manage food inventory, place orders, and monitor stock levels to ensure meal availability.
- **Allergy Management:** Accommodate food allergies and dietary restrictions safely and responsibly.
- **Team Leadership:** Supervise and assist 2-3 kitchen assistants to ensure efficient, timely meal service.

- **Kitchen Cleanliness:** Maintain a clean and well-sanitized kitchen environment in line with health and safety standards.

Qualifications

- Serve Safe Certification (required)
- Experience in food preparation, kitchen management, and working with various kitchen equipment
- Strong organizational and multitasking skills
- Attention to detail, particularly in managing dietary needs and allergens
- Ability to pass a background check and complete all required training, including abuse prevention training

---

Working Conditions

- Fast-paced, outdoor covered kitchen environment
- Meal prep and clean up duties Sunday dinner through Friday lunch
- Ability to lift and move kitchen supplies and equipment as needed

---

Application Process:
To apply for this position, please email your resume to **info@marannook.org** with the subject line “Head Cook.”