



United Church Camps, Inc. (UCCI) Mission Statement:

"We will love God, One Another, and the Earth by providing sanctuary, practicing hospitality, and performing ministry."

Job Title: Cook – Pilgrim Center

Basic Function: Duties include preparing food and leading our staff in providing efficient, friendly service to our guests while supporting and reflecting our Mission Statement.

This position requires a flexible schedule. Pilgrim Center operates as a multigenerational site year round with two distinct seasons. Our summer season runs on a weekly schedule in which three meals and snacks are provided every day. Our retreat season runs most weekends with occasional groups during the week including some holidays.

Significant Responsibilities:

- Prepare, cook, hold and store food following all food safety standards.
- Purchase food ingredients within the established budgetary guidelines.
- Follow a recipe and use kitchen tools and equipment safely.
- Assist with maintaining the kitchen and dining hall in a clean, organized manner in compliance with all health, safety and sanitary procedures.
- Assist with training and teaching staff basic kitchen skills.
- Maintain pantry, cooler and freezer inventory in an organized manner in compliance with all food safety standards.

Required Qualifications:

- Food Manager Certificate or the ability to obtain.
- Degree in Culinary Arts or equivalent work experience.
- Basic understanding of cooking skills and kitchen equipment.
- Sit, stand, reach, lift, bend, kneel, climb, push and pull items weighing 50 pounds or less.
- Flexible and self-motivated with good time management skills.
- Ability to work in a team environment.
- Must be friendly, flexible and lead by example to make interactions with guests positive and productive.
- Willingness to show concern and compassion for the well-being of internal and external guests accommodating special dietary needs, abilities, and cultural sensitivities.
- Must be able to pass a background check and complete additional training on safe conduct in the workplace.

Preferred Qualifications:

- Previous experience in a commercial kitchen.
- Previous management / kitchen management experience
- Degree in Culinary Arts or similar program.

EEO Statement:

Employment decisions at UCCI are based on merit, qualifications, abilities, and needs of the ministry.

It is the policy of UCCI to provide equal opportunity for all people without regard to age, race, religion, color, physical or mental handicap, marital status, sex, gender, national origin, ancestry, sexual orientation, arrest record, or conviction record.

This policy governs all aspects of employment, including selection, job assignment, compensation, discipline, termination, and access to benefits and training.