



The mission of DYF is to improve the quality of life for children, teens and families affected by diabetes. The organization provides recreation and education within a supportive community, encouraging personal growth, knowledge and independence.

POSITION DETAILS

Position Title:	Celiac Cook
Reports to:	Head Cook & Kitchen Manager
Functional Area:	Kitchen Team
Employment Status:	Seasonal, Non-exempt

POSITION PURPOSE

To prepare and serve nutritious and safe meals that accommodate campers and staff with celiac sprue disease while mirroring the camp's menu as closely as possible. In order to avoid cross-contamination with ingredients containing gluten, the Celiac Cook works in their own small kitchen adjacent to the main kitchen.

KEY RESPONSIBILITIES

- Prepare gluten-free meals and snacks for participants & staff affected by celiac sprue disease.
 - Prepare food as the menu indicates.
 - Research and/or create gluten-free recipes to ensure that those with celiac sprue disease are eating meals that mirror the regular camp menu.
 - Set up food, supplies, and utensils for dining hall distribution.
 - Store food & leftovers at proper temperature and with proper notation.
- Assist in preparing snacks and meals for participants and staff with other special dietary needs.
 - Communicate directly with participant and/or staff member about their individual needs prior to their arrival.
 - Prepare and provide alternate food choices at each meal and snack that are safe for these participants/ staff to consume.
- Manage the Celiac Kitchen and all related equipment.
 - Clean and maintain all food preparation and storage areas within the Celiac Kitchen.
 - Prevent cross contamination between the Celiac Kitchen & Main Kitchen.
 - Wash all dishes, utensils, and serving and preparation equipment according to regulated washing methods and temperatures.
 - Complete daily, weekly and monthly assigned cleaning duties.
 - Reduce waste, reuse items, and recycle as indicated through the camp's procedures.
 - Communicate with and help the Kitchen Manager in the ordering of gluten-free food and ingredients.
- Assist in the preparation and packaging of food for use outside of the camp dining hall.
 - Prepare and store pack-out food according to camp and health code procedures.
 - Advise staff on equipment or preparation materials needed for identified menu choices.
- Participate as a member of the camp staff team in camp safety functions and clean-up duties.
- The Celiac Cook works closely with and reports to the Kitchen Manager and Head Cook and through them may relate directly or indirectly to program team members, and counselors in regard to pack outs, serving meals, clean-up, etc. The Celiac Cook is expected to form positive and professional relationships with all of the camp teams including fellow kitchen team members; counselors, program team members, maintenance team members, participants (both children and adults) and healthcare professional volunteers.

EQUIPMENT USED

- The Celiac Cook may be asked to use specific equipment while on or off camp. These include but are not limited to:
 - Dish sanitizer machinery
 - Sink
 - Food preparation tools: knives, knife sharpeners, vegetable peelers and the like
 - Can openers
 - Large food preparation tools: mixers, toasters, ovens, meat slicers and blender
 - Steam line equipment, beverage bar equipment, and salad bar equipment
 - Walk-in freezers and refrigerators
 - Washer and dryers
 - Cleaning tools: mops, brooms, hoses, squeegees
 - Other various kitchen tools and equipment

STATEMENT REGARDING QUALIFICATIONS

DYF does not expect every applicant to have every skill and qualification listed here, and we are committed to the professional development of our employees. A strong candidate who is interested in growing and learning in this role might be a good fit if they can demonstrate some or most of the qualifications listed below.

ESSENTIAL QUALIFICATIONS

- Desire to work in the food service area.
- Infant, Child, and Adult CPR with AED Certification.
- First Aid Certification.
- ServSafe Food Handler's Certification.
- Must be 18 years of age or older.
- Knowledge of food preparation and serving, storage of food and dish washing procedures is preferred.
- Knowledge and experience in preparing gluten-free meals.

WORKING CONDITIONS AND PHYSICAL REQUIREMENTS

- Ability to lift and carry 50 pounds including unloading food, carry trays of dishes, and lifting supplies and equipment as needed.
- Visual ability to identify and respond to environmental hazards.
- Physical ability to operate kitchen equipment according to safe recommended methods.
- Physical mobility and endurance to perform tasks while standing for long periods of time (60 minutes or more).
- Visual ability to determine cleanliness of dishes, food surfaces, and kitchen area.
- Ability to communicate and work with participating groups and provide necessary instruction to campers, volunteers, and staff members in regards to the kitchen and dining hall.
- Ability to observe camper behavior, assess its appropriateness, enforce appropriate safety regulations and emergency procedures and apply appropriate behavior-management techniques in relation to the kitchen and dining hall.
- Eye-hand coordination and manual dexterity to manipulate and operate kitchen and dish washing equipment.
- Normal range of hearing and eye sight to record, prepare, and communicate appropriate kitchen activities.
- Physical ability to respond appropriately to situations requiring first aid. Must be able to assist campers and staff in an emergency including but not limited to: fire, evacuation, illness or injury.
- Willingness to live in the camp setting and work irregular hours with limited or simple equipment and facilities with daily exposure to sun, heat, and animals such as bugs, snakes, bears and bats.
- Full vaccination against COVID-19.

COMPENSATION

\$18.00 per hour, 8 hour shift per day. \$31 per day deducted for meals and lodging.

STATEMENT REGARDING INCLUSION

DYF believes that all of our stakeholders deserve access to culturally relevant and inclusive programming. We strive towards fostering a culture where our staff are represented and honored for their identities and lived experiences. We recognize that this work is ongoing, and we strongly encourage people from all backgrounds to join us in this process, particularly people with disabilities, people of color, veterans, and LGBTQ+ community members. The person selected for this role must value and advocate for equity and inclusion.

TO APPLY

Visit the DYF website at www.dyf.org to submit an application online.
Please direct any questions about this position to info@dyf.org

This job description has been designed to indicate the general nature and level of work performed by employees within this classification. It is not designed to contain or be interpreted as a comprehensive inventory of all duties, responsibilities and qualifications required of employees assigned to the role.

DYF is an equal opportunity employer and does not discriminate against applicants or employees with respect to any terms or conditions of employment on account of race, color, national origin, ancestry, sex, sexual orientation, age, religion, creed, physical or mental disability, medical condition, marital status, citizenship, military service status, or any other characteristic protected by state or federal law or local ordinance.