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**

<table>
<thead>
<tr>
<th>Position Title:</th>
<th>Prep Cook</th>
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</thead>
<tbody>
<tr>
<td>Reports to:</td>
<td>Head Cook &amp; Kitchen Manager</td>
</tr>
<tr>
<td>Functional Area:</td>
<td>Kitchen Team</td>
</tr>
<tr>
<td>Employment Status:</td>
<td>Seasonal, Non-exempt</td>
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</tbody>
</table>

**ABOUT DYF**

DYF is a mission-driven organization dedicated to improving the lives of children, teens, and families affected by type-1 diabetes. Founded in 1938, the organization is a leader in helping children and their families gain confidence and mastery in managing diabetes through weekend and week-long camps and educational programs that serve more than 1,500 individuals annually. DYF believes that every child with T1D, and their family members, should have the benefit of our lifesaving programs and works year round to raise the necessary funds to meet the demand for our services.

**POSITION PURPOSE**

To assist the Head Cook in preparing and serving nutritious meals and in maintaining the cleanliness and sanitation of the kitchen and dish washing area.

**KEY RESPONSIBILITIES**

- Assist in the daily operations of the camp food service.
  - Assist in the preparation of food as the menu indicates including washing, peeling, chopping, etc.
  - Set up food, supplies, and utensils for dining hall distribution.
  - Set up and prepare salad bar.
  - Store food and leftovers at proper temperature and in proper location.
- Assist in the routine sanitation of the kitchen and related equipment.
  - Clean and maintain all food preparation and storage areas.
  - 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.
- Assist in the preparation and packaging of food for use outside of the camp dining hall.
STATEMENT REGARDING QUALIFICATIONS

ESSENTIAL QUALIFICATIONS

- Desire to work in the food service area.
- Must be able to obtain or become certified in First Aid/CPR and AED for infant, child, and adult.
- ServSafe Food Handler's Certification
- Must be 18 years of age or older.
- Knowledge of food preparation and serving, storage of food and dishwashing procedures is preferred.

COMPENSATION & BENEFIT INFORMATION

$16 per hour, 8-hour shift per day. Meals and lodging included.

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.

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.