



Job Title: Cook
Classification: Non-Exempt / Hourly / Part-time
Reports to: Director of Dining Services

Lake Logan serves Christ by welcoming all generations
to experience restoration and reconciliation with God, one another, and all creation.

Owned by the Episcopal Diocese of Western North Carolina and located in Haywood County, Lake Logan is open year-round to host all types of events and groups and is home to Camp Henry, a summer camp program for children, youth, and families. The 300-acre property is adjacent to the Shining Rock Wilderness Area of Pisgah National Forest and includes a mile-long lake fed by the West Fork of the Pigeon River, forested and open land, and a wide array of historic buildings with 86 cabin beds and 80 dorm style beds. Dining Services provides guests and campers with delicious, nutritious meals cooked primarily from scratch using fresh, local ingredients as often as possible.

Position Purpose:

To further the mission and vision of Lake Logan through providing delicious meals and snacks and excellent service to dining guests.

Duties and Responsibilities:

- Cook/prepare meals and snacks according to established recipes.
- Store all food properly.
- Sanitize and clean work stations and utensils.
- Adhere to safety and sanitation regulations in the kitchen, dining hall, and other food service areas.
- Wash dishes as needed, especially when size of group does not warrant bringing in a dishwasher.
- Assist with cleaning duties in the kitchen and dining hall as needed, especially when the size of a group does not allow for additional staff to come in.
- Recommend ideas for new dishes and menus.
- Provide hands on support to other departments during peak business times.
- Represent Lake Logan in a positive light in the community.
- Other duties as assigned.

Relationships:

- This position reports to the Director of Dining Services.
- This position serves as an integral part of the dining services team.
- This position is a strong link connected to the safety and care of the guests of Lake Logan.

Qualifications: *(Minimum qualifications and experience)*

- High school diploma or equivalent preferred.
- Previous experience and/or education as a cook.
- Maintain a clear background check.

Knowledge, Skills, and Abilities:

- Ability to cook using fresh ingredients.
- Ability to work on a team, relate, and work well with others.
- Ability to work independently with little direction.
- Ability to read and write.

- Ability to receive guidance, direction, and supervision.
- Desire to work in a faith-based setting.

Physical Aspects of the Position:

- Ability to understand and implement safety regulations and procedures.
- Ability, both visual and auditory, to identify safety hazards and monitor guest and staff behavior and enforce appropriate safety regulations and emergency procedures.
- Ability to walk, stand, bend, and stretch.
- Ability to work in a fast-paced environment
- Ability to multitask, prioritize, and manage time efficiently
- Physical endurance to stand for entire shift
- Ability to lift, up to approximately 50 pounds
- Ability to safely and properly use equipment.
- Visual and auditory ability to identify and respond to environmental and other hazards related to the center operation.
- Physical ability to respond appropriately to situations requiring first aid. Must be able to assist guests in an emergency (fire, evacuation, illness or injury).
- Willingness to work irregular hours.
- Ability to operate with daily exposure to heat and other environmental conditions.

Equipment Used:

Includes but is not limited to industrial stove, oven, convection oven, warmer, mixer, sink, dishwasher, refrigerator, freezer, microwave, sharp knives and utensils, clothes washer and dryer, cleaning chemicals, etc.

Hours:

Typical work week varies, dependent on guest schedules. Shifts are available for day and evening, weekday and weekend and may be discussed at time of hire. Mid-March through mid-November typically 20-35 hours per week. Occasional overtime may be available. Late November through early March work may be more sporadic.

Submit application to:

Lake Logan
ATT: Dining Hall Application
25 Wormy Chestnut Lane
Canton, NC 28716
OR travis@lakelogan.org