



Prep Cook

Job Description

Common Ground Center's kitchen is the key to the whole operation, without our cooks this community doesn't function. Prep Cooks are responsible to the Head Chef for daily meal preparation during Camp Common Ground (July 22th-August 11th)

This position involves:

- i) Working with the Chef to follow the specific menu of the day;
- ii) Upholding the safety and cleanliness standards of the CGC kitchen throughout the program;
- iii) Taking direction from the Chef to ensure that the dietary needs of all campers and camp staff are being met (Gluten Free, Dairy Free, Vegan, etc.);
- iv) Arriving on time for the entire scheduled shift;
- v) Cleaning the kitchen as part of shift change to ensure co-workers have a clean, sanitary space to work in;

Requirements & Skills:

- i) Relevant food service experience in residential, restaurant or school setting;
- ii) ServSafe certification a plus

Please send resume along with references to flannery@cgcvt.org