



**FOR YOUTH DEVELOPMENT®
FOR HEALTHY LIVING
FOR SOCIAL RESPONSIBILITY**

CAMP MANITO-WISH YMCA - BAKER AND BAKERS ASSISTANT

MINIMUM QUALIFICATIONS:

- Minimum of 20 years old (Baker) & 19 years for (Bakers Asst.) with 1-3 years commercial kitchen experience and or high volume baking preferred.
- Strong Interest in gaining food service experience and professional development.
- Knowledge of basic nutrition and a variety of dietary styles and needs.
- Knowledge of measurements, and how to break recipes down and build them up
- ServSafe certification.
- Strong leadership and organizational skills.
- Certification Standard First Aid and CPR/AED (can get at camp).
- Desire and proven ability to work with youth, young adults and peers in building confidence and self-esteem.
- Ability to work independently, meet deadlines and communicate effectively.
- Good character, integrity, and adaptability.
- Enthusiasm, sense of humor, patience, and self-control.

RESPONSIBLE TO: Executive Chef

ESSENTIAL FUNCTIONS:

- Ability to assist in the preparation of large amounts of food in a timely manner while maintaining positive relations with supervisors, staff and campers.
- Visual and auditory ability to identify and respond to environmental and other safety hazards related to the kitchen program.
- Physical ability to respond appropriately to situations requiring first aid, fire, evacuation and illness.
- Must be able to relate effectively to diverse groups of people.

SPECIFIC RESPONSIBILITIES:

The Baker and bakers assistant play very important an essential roles at camp. They are the first ones in the kitchen at 5 am and sometimes earlier depending on the event for that session. You must have the skills to assist in the preparation of large quantities of baked items both from scratch and pre-made items for large groups. They must be able to take specific menu items that the Executive Chef has on the menu and complete them in a timely and accurate manner. Be on time to ensure equipment is clean and you have time to prepare the meal. The Baker must have knowledge of measurements, baking time, cleanliness and the ability to manage and bake large volumes of food at any given time.

- Prepare what is on the menu for the specific meal.
- Keep area clean and sanitized (clean as you go).
- Make sure unused equipment is turned off when not in use.
- Make sure temperature charts are filled out for specific shift.
- Make sure the inventory of baking products are stored and ordered in a timely fashion.
- Understand and commit to the Manito-wish Mission, Vision and Commitment Statements.
- Understand and commit to the YMCA core values of caring, honesty, respect, and responsibility.

- Understand and commit to all policies related to Child Abuse Prevention directed by Camp Manito-wish YMCA.
- Provide opportunities for camper/staff discussion centering on Camp's mission and personal growth.
- Uphold rules and policies associated with Camp Manito-wish YMCA and support the group living experience.
- Capable of effective and sustained mental, emotional, and social interaction with others in the camp's fast-paced, youth-centered, community living environment.
- Able to maintain mental, emotional and social resiliency (such as handling stressful situations appropriately) needed for the job in a fast-paced, interactive environment.
- Perform other duties as assigned.

Benefits:

- Time off coordinated by the Executive Chef
- Room and board available if necessary