



Bay Cliff Health Camp

ASSISTANT BAKER JOB DESCRIPTION

The Big House is not only a busy hub of camp, but it is also our camp “home”. It is the place where meals are prepared and enjoyed. It is where we meet as a family to sit around the table to enjoy delicious meals and each other’s company. The meals are an opportunity for great conversations as well as enriching nutrition. Campers and staff practice good manners and learn that therapy is always happening in all locations on camp especially in the Big House – all in the natural context of a shared family meal.

Dining at Bay Cliff differs from most summer camps. Fresh-baked bread and wholesome home-cooked meals are prepared with nutrition and dining pleasure in mind. Meals are served family-style for as many as 300 people rather than the usual cafeteria-style. Staff sit at the tables with the campers. The Kitchen & Bakery prepare the meals, which are then delivered to the tables by the Dining Room staff, Hoppers. Dish Room staff complete the mealtime with dishwashing, and everyone helps with the general clean-up. The Big House is also the place where visitors and guests join us for a meal. It is vital that the Big House be maintained in a clean and neat condition at all times.

RESPONSIBLE TO: Food Service Director, Baker, and Head Cook & Assistant Cook

GENERAL RESPONSIBILITY:

1. Assist in providing the camp’s baking needs (breads, cakes, cookies, dessert bars & snacks, baked goods for special occasions, etc.) while working close with the Baker.
2. Maintain the bakery in a clean, sanitary condition.
3. Work safely, enjoy being with children, & enter enthusiastically into camp-life, activities, routines.
4. Take pride in your work that reflects in the cleanliness & orderliness of camp at all times.
5. Greet all with a spirit of hospitality.
6. Clean & maintain personal living quarters at the beginning, during, and at the end of camp.

SPECIFIC RESPONSIBILITIES:

1. Baking bread and rolls to meet the daily & weekly need. We are known for our fresh bread! We need to have plenty of fresh bread on hand to meet the needs of toast and bread for meals.
2. Assisting in preparing all baked products (including bread and dinner rolls) and desserts for meals.
3. Assisting in preparing coffee cakes, muffins, or sweet breads for breakfast two or three times a week.
4. Assisting in preparing birthday cakes as needed for campers and staff birthdays that fall in the summer.
5. Assisting the Kitchen staff in the preparation & dishing up of foods for meals as needed.
6. Advising the Baker and the Food Service Director when the bakery inventory is low and food items are needed.
7. Daily cleaning of mixers, floor, sink, and bakery as needed.
8. Cleaning ovens every other week or as needed and cleaning entire bakery weekly.
9. Other duties as assigned by Food Service Director, Head Cook, Assistant Cook.

MINIMUM QUALIFICATIONS:

1. At least 18 years of age.
2. Must enjoy the art of baking or cooking!
3. Must be mature, responsible, and dependable.
4. Must be able to lift heavy equipment, trays, etc.
5. Experience with camp or institutional baking/cooking strongly preferred.
6. Must be enthusiastic, hard-working, organized, and able to work independently as well as under direction from Food Service Director, Head Cook and Assistant Cook.
7. Must desire to live and work in a camp setting.