

Cook Oakland Feather River Camp - Job Description



Job Title: Cook
Full/Part Time: Full Time
Location: Quincy, CA
Compensation: \$19.40 - \$21.90 per hour
Duration: Seasonal
Dates: May 28 - August 7, 2026
Classification: Hourly, Non-Exempt
Reports To: Food Service Manager

Position Purpose:

The Camp Cook is responsible for preparing entrées, sides, baked goods, salads, and specialty diet meals in accordance with the camp menu and food safety standards. This role rotates across multiple cooking stations and supports meal service for 125–250 campers and staff per meal, while maintaining a clean, organized, and efficient kitchen environment.

Ideal Candidate:

The ideal candidate is a versatile and experienced cook who thrives in a high-volume kitchen. They are adaptable, can follow recipes and instructions precisely, and are comfortable working multiple stations (grill, oven, salads, bakery, etc.). They're safety-conscious, clean, and committed to delivering tasty, consistent meals on time, every time.

Essential Job Functions:

- **Meal Preparation**
 - Prepare assigned items (entrées, sides, salads, sauces, baked goods, etc.) according to the daily menu and Food Production Plan.
 - Ensure alternative diets (vegetarian, vegan, dairy-free, gluten-free) are accommodated when requested.
- **Kitchen Equipment Operation**
 - Safely operate, clean, and maintain kitchen equipment including barbecue pit, fryer, griddle, food processor, meat slicer, mixer, range, and ovens.
- **Meal Service Support**
 - Set up and restock serving lines.
 - Clean and sanitize lines after service.
 - Store leftovers and prep food for upcoming meals per direction from the Assistant Food Service Manager.
- **Food Safety & Cleanliness**
 - Keep hot/cold food within safe temperature zones.
 - Follow "clean as you go" practices.
 - Log refrigerator temps and report issues.
 - Follow all assigned sanitation procedures and support overall kitchen cleanliness.

Other Job Duties:

- Rotate between breakfast, lunch, dinner, bakery, grill, and vegetarian stations as assigned.
- Clean assigned workstations and assist Kitchen Helpers with garbage, recycling, sweeping, and mopping.
- Support dishwashing or general camp tasks as needed.
- Assist with housekeeping duties on camper transition days.

Relationships:

Reports to Assistant Food Service Managers; Collaborates with Camp Cooks and Kitchen Helpers; Interacts occasionally with campers and staff during meal service

Equipment Used:

Including, but not limited to, the use and care of: Standard commercial kitchen equipment including ovens, stoves, fryers, mixers, slicers, griddles, food processors, walk-ins, sanitation equipment, and serving line systems.

Qualifications *(Minimum Qualifications and Past Experience)*

- **Required**
 - Must be 18+
 - At least 6 months experience in a commercial or institutional kitchen setting.
 - Able to follow recipes, prep and cook in volume, and safely operate kitchen equipment.
 - Physically able to lift heavy items and stand for long shifts.
 - Ability to work a flexible schedule including weekends.
- **Desired**
 - Current California Food Handler Certificate
 - Experience in school, camp, or institutional kitchens.
 - Able to cook full meals across all standard stations.
 - Familiar with safe food handling and team kitchen operations.
 - Bilingual - Spanish (additional compensation).

Work Environment & Physical Aspects of the Position:

- Physically demanding role.
- Standing, bending, lifting, and moving throughout the shift.
- Exposure to heat, moisture, cleaning chemicals, and food waste.
- Fast-paced and loud environment.
- Requires multitasking and time management under meal service pressure.

Typical Day of this Position:

- Clock in and review assignments for the shift.
- Prep ingredients and cook meal components according to the menu.
- Help set up and restock the serving line.
- Store leftovers and clean station
- Begin prepping the next meal or rotate to support another kitchen area.

Typical Week of this Position:

Oakland Feather River Camp operates on a 7-day camp schedule with rotating staff days off. Most positions follow a five-day work week, but actual shift patterns, break timing, and days off vary based on role and department. Staff are expected to work all assigned shifts as scheduled to maintain smooth daily operations. All staff receive breaks and meal periods in accordance with California labor law.

This non-exempt hourly position typically follows a consistent schedule structured around meal service. Shifts start as early as 6:00 AM and can end as late as 9:00 PM, depending on the role. Staff work five days per week and are scheduled based on kitchen needs across breakfast, lunch, and dinner service.

Working at Oakland Feather River Camp

Our Organization Culture

At OFRC, we work hard and we play hard. We are committed to creating the best possible experience not only for our campers but also for our staff. Our community is open and welcoming to everyone—if you want to be here, we want you here!

Oakland is one of the most diverse cities in the country, and we strive to reflect that diversity in our camp community. We value feedback and growth, and we believe everyone—no matter their role or experience—has something to learn and contribute. Our team spans generations, from Gen Z to Baby Boomers, and we celebrate the unique perspectives each person brings to camp life.

Camp is an all-in environment. We pitch in for each other, adapt quickly, and find creative solutions together. You'll be challenged, supported, and encouraged to grow while surrounded by a team that truly has your back. If you thrive in a collaborative, hands-on workplace where community comes first, you'll feel right at home here.

Our Hiring Philosophy & Non-Discrimination Policy

Oakland Feather River Camp is an equal opportunity employer. We believe an inclusive and diverse workforce is invaluable. OFRC does not discriminate internally (in its administrative and program operations) or externally (in its recipients of services) on the basis of race, color, religion, gender, gender identity or expression, age, national origin, marital status, citizenship, disability, veteran status, record of arrest or conviction, or any other characteristic protected by applicable law. Black people, Indigenous people, People of Color; Lesbian, Gay, Bisexual, Transgender, Queer, and Intersex people; Women; people with disabilities, protected Veterans, and formerly incarcerated individuals are all strongly encouraged to apply for our open positions.

We also recognize that the outdoor and recreation industry has historically lacked representation from People of Color and other marginalized groups. At OFRC, we are committed to breaking that trend by creating a welcoming, supportive environment where diverse voices and lived experiences are valued and celebrated. Studies show that Women and People of Color are less likely to apply for a position unless they match every qualification listed. We know that the best candidate for a role may not meet every requirement, and we encourage you to apply and tell us more about your unique skills and experience.