



Camp Cook

North Dakota 4-H Camp

<https://ndsu.ag/4hcampcook>

**Join the fun at North Dakota 4-H Camp
for summer 2025!**

NDSU

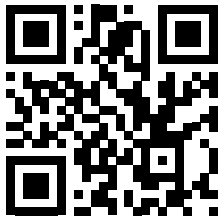
EXTENSION

Position: Part-time, temporary
non-benefited position

Salary: \$720 per week
(includes room, board and
laundry)

Location: Washburn, ND

**To apply and for more
information:**



Screening will begin
Open until filled

Direct questions to:
Karla Meikle
State 4-H Activities Coordinator
701-877-2584
karla.meikle@ndsu.edu

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Position Information

North Dakota 4-H Camp is seeking summer staff who can provide exceptional customer service, high-quality educational programming, and endless fun for the 400-plus campers and volunteers attending 4-H camp for summer 2025.

The Camp Cook is responsible for providing healthy, homemade meals for campers and staff during summer camp program, preparing meals for special diets, ordering food and cleaning/organizing kitchen and appliances. In addition, cooks are responsible for general cleaning and maintaining meal records.

Responsibilities

- Manage all aspects of food service for residential camp
- Prepare meals for up to 100 people per meal
- Meet special food requirements for campers and staff, such as gluten-free and vegetarian diets
- Supervise and guide other food service employees
- Order food in accordance with budget
- Perform opening and/or closing duties
- Keep kitchen and dining areas clean
- Follow guidelines set by the North Dakota Department of Health for safe food practice
- Maintain kitchen inventory
- Communicate food service updates and needs to supervisor
- Light physical effort such as sitting, standing, or walking while performing wok for sustained periods
- Occasional light lifting up to 40 pounds

Qualifications

- Must currently have or obtain a North Dakota food handlers certificate
- Must have knowledge of proper food handling procedures required
- Must have ability to manage kitchen staff
- Must have ability to modify meals for special dietary needs
- Must have knowledge of generally accepted well-balanced nutrition guidelines
- Must have experience with ordering and meal planning
- Must have excellent working skills including: communication skills, organizational skills and attention to details
- Previous food service experience preferred
- High school diploma preferred