



Camp Cook

Classification:	Seasonal/ Non-exempt
Position reports to:	Kitchen Manager/ Head Cook
Position approved by:	Board of Directors
Location:	Fairfield, Idaho (on-site)

About Hidden Paradise:

Hidden Paradise is Idaho's first medically accessible and adaptable camp property. Camp is a welcoming space designed specifically for guests with medical needs to safely connect with nature and each other. Hidden Paradise is owned by and home to Camp Rainbow Gold, an independent nonprofit organization serving Idaho children diagnosed with cancer and their families. When not in use by Camp Rainbow Gold, the site is leased to other nonprofit organizations, programs, and retreats serving individuals with medical, physical, emotional, or mental health challenges.

Job Description:

Camp cook is responsible for planning, coordinating, and preparing meals for up to 120 campers, volunteers, and staff at Hidden Paradise in a timely and efficient manner. This role oversees kitchen operations during meal service, including directing kitchen support staff to ensure proper food preparation, setup, and serving. The Camp Cook works closely with and under the guidance of the Kitchen Manager/Head Cook and focuses primarily on meal execution rather than dishwashing or general kitchen support duties.

Duties and Responsibilities:

- Prepare, handle, serve, and dispose of food safely and properly under the direction of the Kitchen Manager/Head Cook
- Assists in maintaining all facilities to meet Health Code requirements
- Assists in keeping the kitchen clean and disinfected
- Wash, dry, and put away dishes after every meal
- Assist in unloading, unpacking, and storing supplies
- Use, operate, and clean all electrical and mechanical kitchen equipment safely and properly, including but not limited to ovens, steamers, fryers, grill top, etc.
- Take out trash and recycling to dumpsters
- Maintains high standards of cleanliness, sanitation, and safety of all food-service facilities
- Perform other tasks and duties as assigned

Dates of Employment:

- Summer of 2026

Qualifications:

- Desire to work with an organization that serves a greater purpose and the ability to adapt to the special needs of those that are served through these programs



- Ability to maintain a positive and cheerful attitude
- Desire to work in the support of all kitchen camp operations
- Knowledge of and experience in food service including, inventory, food preparation, cleaning, and use of institutional kitchen equipment
- Previous cooking and kitchen management experience
- Must have the ability to lift and carry 50 pounds including unloading food, carrying trays of dishes, lifting supplies and equipment as needed
- Ability to understand and adhere to restrictions surrounding special diets and allergies
- Willingness to work extended hours as needed, including shifts of up to 10 hours when required.
- Must have own transportation and/or be willing to accept housing on location
- Must be able to successfully pass a comprehensive background check

Physical Demands and Work Environment:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this position. Reasonable accommodation may be made to enable individuals with disabilities to perform the functions.

While performing the duties of this position, the employee is regularly required to talk or hear. The employee frequently is required to use hands or fingers and handle or feel objects, tools, or controls. The employee is occasionally required to stand, walk, sit, and reach with hands and arms. The employee must occasionally lift and/or move up to 25 pounds. Specific vision abilities required by this position include close vision, distance vision, and the ability to adjust focus. The noise level in the work environment is usually low to moderate.

Note:

This job description in no way states or implies that these are the only duties to be performed by the employee(s) incumbent in this position. Employees will be required to follow any other job-related instructions and to perform any other job-related duties requested by any person authorized to give instructions or assignments. All duties and responsibilities are essential functions and requirements and are subject to possible modification to reasonably accommodate individuals with disabilities.

To perform this job successfully, the incumbents will possess the skills, aptitudes, and abilities to perform each duty proficiently. Some requirements may exclude individuals who pose a direct threat or significant risk to the health or safety of themselves or others. The requirements listed in this document are the minimum levels of knowledge, skills, or abilities. This document does not create an employment contract, implied or otherwise, other than an “at will” relationship.