

Cooks Job Description

Qualifications:	Good organisational skills Ability to keep to a budget Like cooking & food Desire to serve Listening skills Flexibility Food handling: work through the SU book <i>Safe Food Handling</i> Sense of humour!
Experience:	Cooking for large numbers helpful, but not essential Know a zucchini from a cucumber!
Training:	<i>Torque</i> , SU training day in October <i>Cooks Bash</i> , training for SU cooks
Resources:	<i>Ministry to the Interior</i> , SU cookbook <i>Safe Food Handling</i> workbook Email list of SU Vic Cooks
Before Camp/Mission	Attend at least one meeting/ team weekend Attend Cooks Training at <i>Torque</i> Be commissioned with the team in your church
During Camp/Mission	Keep the troops fed and watered Adapt meals and timing, as necessary Be involved with the Team as much as practicable, eg devotions, evening program Have a break during camp / mission
After Camp/Mission	Attend Thanksgiving Service and Team Reunion Write some of your reflections on Camp/Mission. What meals worked, what didn't? What resources may you need for the future?