

Cooking on a Camp or Mission

Cooking is a tough job but is integral to our ministry. As a cook your presence is witnessed by all who need to be fed, I've often been amazed at how cooks are able to perceive subtle behaviours in team members and participants and have appreciated hearing their observations. As a director I've often confided in my cooks and appreciated their council. As a cook you have a vital role in the team. I hope you find this resource helpful.

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Budgeting for food

If you're cooking at **Coolamatong** see the [Coolamatong food section](#).

If you're cooking for a **Mission** or some camps you will need to check with your director or treasurer as to your exact budget and what arrangements are in place to pay for it. Depending on your mission you may have accounts with a local suppliers or you may have to pay using your credit card and be reimbursed later or you may even have a cash float. Whatever the case make sure you keep your receipts as a record of any purchases.

What we need to do before camp/mission?

- Familiarise yourself with your relevant food safety program.
- Find and test recipes.
- Ask leaders what food they might like.
- Find out any theme nights or special events that may take place.
- Get someone to check over your recipes.
- Work out a dinner roster that fits in with the activities / needs of the participants.
- Work out quantities and shopping lists
- Have recipes for special dietary needs - just in case.
- Get in contact with a person on the site or visit the site to get a thorough list of what equipment they have and what you'll need to take down. Or any recipes you'll need to change due to lack of equipment.
- Find an assistant cook. Life is much better with another person to help in the kitchen.
- Talk to the Director about having team members etc come in to the kitchen at certain times to cut up veggies etc.
- Talk to your Director about getting the money to pay for the food before you start purchasing food.
- For **Coolamatong** cooks. If there is an SU camp in immediately before you contact the cook for that camp and find out what food is left so that we don't order food we don't need.
- Plan shopping around Food Safety Guidelines - eg. keeping certain foods under certain temperatures, thus veggies shouldn't travel long distances in the car.

What we need to do during the camp / mission?

- Roster time off for you and your assistant/s
- Be flexible and willing to fit in around any number of possible changes that may arise.
- Daily shopping needs.
- Make changes to recipes that won't quite right, so you'll know for next time.
- Do you have enough helpers? If not ask the camp director for someone else to help.
- Collect and keep delivery dockets, invoices and receipts.
- For **Coolamatong** cooks. If there is an SU camp in immediately after you contact the cook for that camp towards the end of your camp and let them know what food is left so that they don't order food they don't need.

What we need to do after the camp / mission?

- Arrange for reimbursements for your costs. Make sure you have all your receipts.
- If you have been cooking at **Coolamatong** return delivery dockets and invoices to SU as soon as possible.
- Write down all your feedback while it's fresh. Positives and things to change for following years.