

FOOD SERVICE JOBS

2021 options include: 1) Chef / Meal Manager; 2) Sous Chef; 3) Kitchen Assistant, 4) Dining Hall / Kitchen Assistant

Chef & Meal Manager: Manage overall meal production for participants, staff and guests, working with other kitchen staff to prepare balanced, satisfying vegetarian meals for teens and adults. Applicants may present skills developed through attending a culinary arts program OR learned through on-the-job training and experience.

Key Qualifications

- Experience as chef or head cook in an institutional setting (restaurant, hotel, military, school, camp)
- Training and/or experience in quantity vegetarian cooking. Well versed in food preparation for those with dietary needs (vegans, food allergies, diabetes, etc.)
- Knowledge of food preparation and service standards; health, safety and sanitation procedures (*ServSafe certified.*)
- Demonstrates leadership ability and works well within team structure
- Fluent in English
- Minimum High School graduate with at least two years cooking experience
- Minimum age: 24
- US citizen or permanent residency

Sous Chef: Assist the Chef / Meal Manager in the preparation of meals for residents & guests. Maintain kitchen sanitation, health and safety standards.

Key Qualifications

- Experience as a sous chef, or assistant cook in an institutional setting
- Training and/or experience in vegetarian cooking for large groups
- Minimum high school graduate with at least one year post graduate work experience or education
- Ability to work well within a team, with daily deadlines.
- Knowledge of food preparation and service standards; health, safety, and sanitation procedures. Prefer if SafeServ certified.
- Minimum age, 21
- Fluent in English

Kitchen Assistant: Assist in the preparation of main dishes and baked goods; chopping vegetables, salad making, dish washing, food storing and stocking, and cleaning. Includes on-the-job training. Applicants with minimal experience in quantity cooking, vegetarian cooking and/or food service will be considered.

Key Qualifications

- Desire to work in the food service, in a rural camp setting
- Demonstrated interest in cooking. Some quantity cooking experience preferred, especially safe knife skills.
- Ability to read and adjust recipes with weights & measures, and menus
- Ability to work well in a close team situation, with daily deadlines
- Conversant in English
- Minimum age, 20

- High school graduate with at least one year post-graduate work experience or education

Dining Hall / Kitchen Assistant: Maintains the overall Dining Hall ambience, to provide a clean, safe, and welcoming place for camp meals. Keeps dining hall area clean and orderly. Assists in some meal prep as well as dish washing, food storing and stocking, and cleaning.

Key Qualifications

- Demonstrated interest in cooking. Some quantity cooking experience preferred, especially safe knife skills!
- Experience in a food-service setting (waiting tables, janitorial experience)
- Ability to work well under minimal supervision; takes direction well with good attention to detail and organizational skills
- Desire and ability to work in a rural camp setting
- Conversant in English
- High school graduate with at least one year post graduate work experience or education