

Kitchen Director Assistant

Volunteer Position

This position will be someone who will learn all the functions of the Kitchen Director under Kitchen Directors directions, help in the kitchen and transition to being in charge of the kitchen during all 4 camps, and then be able to step into the Kitchen director's role in the future. We are looking for someone willing to commit to all 4 camps and as a long term position.

Qualifications and responsibilities of the Kitchen Director:

Kitchen Directors

Qualifications for Kitchen Director

1. Experience in a camp or institutional food service setting is preferred.
2. Supervisory skills.
3. Desire and ability to work in a camp setting.
4. Must possess a Food Handler's Card, or be willing to get one.
5. Training and experience in cooking for large groups.
6. Commitment and availability for pre-camp planning, training and coordination on the camp team.

Responsibilities of Kitchen Director:

1. To plan, direct, and supervise camp's food service.
2. Supervise and coordinate kitchen assistants.
3. Plan menus, supervise preparation of food, supervise pantry and storeroom.

Reports To: Camp Director

Responsibilities of Kitchen Staff & Cleanup

1. To assist the Kitchen Director in preparing meals.
2. Assist in serving meals to campers and staff.
3. Cleanup staff is responsible for kitchen clean up.
4. Cleanup crew will be available for reassignment during the day upon approval from the Volunteer Director and release of the Kitchen Director.

Reports To: Kitchen Director