

JOB DESCRIPTION

Classification: Seasonal/Non-Exempt

POSITION SUMMARY

Under the supervision of the Camp Director and Chief Operating Officer, the Head Chef provides daily food prep and nutritional services for the entire camp population in accordance with all health, safety and nutrition standards.

EMBODIES THE COUNCIL'S CORE VALUES EVERY DAY BY:

- Delivering “WOW!” performance and customer service
- Initiating and embracing change; being flexible in an every changing environment
- Building and maintaining a true team environment, beyond your own responsibilities
- Being creative, innovative, and open-minded
- Being humble and willing celebrate other’s successes while learning from personal failures
- Caring enough to communicate openly, honestly, and respectfully
- Understanding there is always room for growth; being open to suggestions and feedback
- Doing more with less
- Believing that work and fun belong together
- Believing that our work requires passion, urgency and a deep understanding of what we do

RESPONSIBILITIES

- Develop healthy, nutritionally balanced menus and have them approved by a registered dietician
- Lead and supervise the assistant chef and kitchen assistants
- Research, plan and prepare healthy, well-balanced meals taking into consideration any special dietary needs (vegan, gluten free, allergies, etc.)
- Coordinate the purchasing of food and kitchen supplies
- Maintain a balanced food and supply budget
- Ensure the maintenance of health and safety standards throughout the food preparation area
- Maintain cleanliness of lodge, kitchen, service and snack areas
- Participate in the written evaluation of work at the close of the camp season
- Other duties as assigned

POSITION REQUIREMENTS

- Must be at least 18 years of age
- Experience and ability in the supervision of kitchen staff
- Previous experience in quantity and quality food preparation
- Knowledge of nutrition, and a basic understanding of dietary trends and special needs
- Basic budget and accounting skills
- Ability to meet all county and state health qualifications for food handlers
- Good oral and written communication skills
- Flexibility to adapt to the changing needs of campers and staff
- Ability to adjust to a variety of environmental conditions, including outdoor and indoor work in varied temperatures and altitudes
- Current driver’s license with a safe driving record
- Ability to lift a minimum of 45 pounds

Each employee has the responsibility for actively supporting and promoting the Council’s commitment to diversity and for developing Council resources through increased membership, strengthening community connections, serving girls and fund development.