

TITLE: Camp Cook/Food Service Coordinator
CLASSIFICATION: Seasonal, Exempt
SALARY: \$500 per week + \$100 per week bonus
DATES: June 24-July 21 (4 weeks)
LOCATION: Camp Skimino, Williamsburg, VA*

***This is an overnight summer camp and housing and meals are provided. We prefer someone who can reside on camp property while camp is in session but it is not required.**

SUMMARY

If you enjoy cooking, you will love seeing the smiles after filling the bellies of our hungry campers. Camp includes a commercial grade kitchen just looking for the perfect chef who loves cooking for a large crowd. Oversee all food service operations including the planning, preparing and cooking of all meals. Share your skills by leading your team of kitchen staff to insure everything meets nutritional and health code standards. Food Handler certification required. Food Manager certification preferred.

ACCOUNTABILITIES

- Create nutritional menus and prepare all meals accordingly. Ensure menu accommodates camper/staff dietary restrictions/preferences.
- Ensure compliance with all health code standards and food handling regulations.
- Train, supervise, and manage assigned staff. Arrange schedules and time off. Conduct performance evaluations for assigned staff as required.
- Manage inventory and record keeping. Compile food purchase orders and reconcile deliveries.
- Properly receive and put away food orders promptly.
- Shop weekly for small quantities/specialty foods that are unable to be ordered.
- Follow menus and make changes to utilize leftovers.
- Record quantities, types and preparation methods of food served.
- Coordinate the preparation and packing of cookout and other food requisitions. Arrange for snacks, special events and cleanliness as assigned.
- Evaluate current season and make suggestions for the following season.
- Clean and prepare food service areas for use. Close kitchen at end of camp season.
- Participate in all required training.
- Act as a positive role model and engage in activities with campers and staff.
- Demonstrate enthusiasm, creativity, flexibility, cleanliness, punctuality, sharing kapers, sportsmanship and table manners.
- Comply with all federal, state, GSCCC and GSUSA risk management policies and procedures to ensure the safety of campers and integrity of the Girl Scout Leadership Experience.
- Actively support and promote the Council's commitment to excellent customer service, membership growth, community visibility, fundraising, diversity and safety.

EDUCATION, EXPERIENCE & CERTIFICATIONS

- Supervisory experience required.
- Food Handlers certification required.
- Food Managers certification preferred.
- Experience in cooking and food preparation for large groups required.

ADDITIONAL QUALIFICATIONS

- Minimum age: 18 (21 preferred)
- Ability to read and interpret menus, weights and measures.
- Ability to lead and motivate a high performing team.

- Demonstrate a commitment and ability to interact with diverse populations and positively resolve conflict.
- Ability to work independently and prioritize work while managing multiple deadlines.
- Ability and willingness to work with various age groups 6-17 years of age.
- Subscribe to the principles of the Girl Scout Movement and become a registered member.
- Successfully complete background check.

PHYSICAL REQUIREMENTS & WORK ENVIRONMENT

- Visual, auditory, cognitive and physical abilities to identify and respond to hazards
- Ability to lift 30 lbs.
- Willing to live and work in an outdoor environment with exposure to heat, sun, rain, uneven terrain and other elements.

To learn more or to apply, visit:

<https://www.gsccc.org/en/discover/our-council/careers/seasonal-employment.html>