

Camp Meadowood Springs

Speech and Language Summer Camp

Job Title:	Head Cook
Job Summary:	Responsible for providing meals for campers and staff during the summer camp program, preparing meals for special diets, ordering food and cleaning/organizing kitchen and appliances. Responsible for general kitchen cleaning and maintaining meal records.
Supervisor:	Camp Director
Qualifications:	<ol style="list-style-type: none"> 1. Working knowledge of cooking in a commercial kitchen 2. Knowledge of food safety, protocol, and regulations 3. Ability to operate kitchen equipment and tools safely 4. Knowledge of major food allergens and dietary preferences 5. Previous administrative or supervisory experiences 6. Must pass a federal background check 7. Current Oregon Food Handlers' card 8. Current first aid/CPR certification 9. Experience with children 10. Must be able to lift 50lbs. 11. Able to live in a cabin during camp (adult cabin, not w/ campers).
Responsibilities	<ol style="list-style-type: none"> 1. Manage all aspects of food service for campers and staff 2. Supervise and coordinate the kitchen staff 3. Plan meals for up to 75 people per meal 4. Ensure the washing and sanitizing of all dishes and surfaces used for meal preparations 5. Keep all areas in compliance with the Oregon state and county health codes as well as American Camp Association standards 6. Be willing and prepared to meet special food requirements for both campers and staff 7. Control inventory, order food and/or shop for food, ensuring and balancing sustainable food and budget practices. 8. Coordinate with the Camp Director to establish the daily schedule and mealtime routines 9. Oversee kitchen clean-up at the completion of camp 10. Complete performance review survey and conduct exit interviews with kitchen staff members
Compensation:	<ol style="list-style-type: none"> 1. Housing (cabin) 2. Breakfast, Lunch, and Dinner on camp days 3. \$2000
Status	Seasonal (July)

