Lead Cook

Time Frame: May 26th - July 31st (Potential for part time year round)
Compensation: Starting $450/ per week. Includes room and board, laundry, and workers' compensation insurance.

Position Summary: *The Head cook will take responsibility for foodservice at Sonlight Camp for the summer season. There is the possibility for part time work through the fall and winter months.*

Responsible to: Food Service Coordinator + Camp Director

General Responsibilities:

1. Assume primary responsibility for managing daily operations of Sonlight's food service program
2. Collaborate on the planning, implementation, and evaluation of all food service operations, including menu planning, food preparation and service, and kitchen staff management.

Work Environment
Staff must be able to perform the essential functions of this position within camp's unique environment

- Long hours standing and/or walking
- Rustic terrain and community accommodations
- Daily activity takes place at an altitude of 8,000 ft, can be strenuous at times,
- Community living with **HIGH** social interaction in close proximity
- Limited communication outside of camp by internet or phone, except for time off periods

Minimum Qualifications

- Desire to live and work within a camp community
- Clear evidence of a life lived in accordance with Christian values
- **Must be 18 years of age and/or at least one year out of high school.**
  ***Preferred*: 21 years of age or older**
- Ability/ willingness to accept supervision and guidance
- Ability to do tasks as assigned and take initiative in finding the next task
- *Preferred:* Associate's degree in food service, nutrition, or a related field
- 3+ years of experience in food preparation, successful leadership and management of food service teams and operations.
- Demonstrated experience of ability to complete specific responsibilities

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Specific Responsibilities:
Lead Cook

1. Maintains an inventory of all foods, supplies, and equipment.
2. Oversee the food preparation and service process, ensuring that all food is prepared and served safely and efficiently.
3. Supervises the planning and preparation for dietary replacements as necessary
4. Supervises and organizes other staff/volunteers in the performance of kitchen duties.
5. Opens and closes the kitchen
6. Prepares the meals and snacks as described on the master menu plan.
7. Helps serve meals.
8. Keeps equipment clean and in running order.
9. Maintains the trash and garbage collection area in a neat and sanitary fashion.
10. Maintain culture of hospitality by anticipating needs and meeting standards of practice

Essential Functions

1. Ability to communicate effectively with campers and other staff
2. Physical and mental ability to work long hours and be on your feet
3. Visual and auditory ability to identify with co-workers, and campers, while preparing food
4. Ability to maintain personal physical, mental, and spiritual health in a fast- paced community living setting and adapt to a constantly changing environment while interacting with many different personalities
5. Willingness and ability to live in an internet free environment
6. Ability to articulate needs to supervisor(s) for personal well-being
7. Willingness and ability to live in an internet-limited environment during camp sessions