

Position Title: Sous Chef

Location: Gorham Scout Ranch

Job Classification: Seasonal

About the job: Under the direction of the Head Chef a dishwasher is responsible for cleaning dishes in a food service environment to ensure that the kitchen has a steady supply of clean plates, bowls, silverware, pots, pans and glasses. Their duties include prioritizing loads of different types of crockery and kitchenware, hand-washing dishes, loading the dishwasher and placing dishes to dry. Prior to and during meals the dishwashers assist in the preparation of food under the direction of a chef. After meals the dishwashers assist in cleaning the kitchen.

Qualifications:

- At least 15 years of age.
- SafeServ certification provided.
- CPR/First Aid/AED, training provided.
- Interact with scouts, staff, volunteers, and parents in a positive, professional manner.
- Serve as a positive role-model for campers, staff, and volunteers.
- Adjust, modify own behavior, and remain flexible and tolerant in response to changing situations and environments.
- Patience and capacity to show interest and compassion for every camper and staff member.
- Belief in the Boy Scouts of America mission and willingness to subscribe to the principles as stated in the Scout Oath and Law
- Commitment to assuring that the diversity of campers and staff is appreciated. Flexibility in working with campers and staff from all socio-economic, religious and cultural backgrounds
- Be able to pass a background check.
- Must be available for the full duration of the employment period.

Essential Job Responsibilities

- Clean dishes, cooking utensils, bowls, silverware, pots, pans and glasses. under the direction of the Head Chef.
- Rotate stock and maintain inventory of food and supplies.
- Maintain cleanliness and organization throughout the kitchen.
- Follow proper sanitation and safety procedures.

Other Job Duties:

- ♦ Participate enthusiastically in all camp activities, planning and leading those as assigned.

Relationships:

The Dishwashers will register with the Boy Scouts of America and agree to promote the mission of the Boy Scouts of America and the Great Southwest Council. In addition, the dishwashers have a direct relationship with the Head Chef in terms of facility and equipment needs of the kitchen and associated equipment.

Equipment Used:

- Dishwasher, mops, brooms, sanitizing products

Physical Aspects of the Position:

- Ability to communicate and work with groups participating (age and skill levels) and provide necessary instruction to Scouts and staff.
- Ability to observe Scout behavior, assess its appropriateness, enforce appropriate safety regulations and emergency procedures, and apply appropriate behavior-management techniques.
- Ability to observe staff behavior, assess its appropriateness, enforce appropriate safety regulations and emergency procedures, and apply appropriate management techniques.
- Visual and auditory ability to identify and respond to environmental and other hazards related to the activity.
- Physical ability to respond appropriately to situations requiring first aid. Must be able to assist Scouts in an emergency (fire, evacuation, illness, or injury) and possess strength and endurance required to maintain constant supervision of Scouts.
- The position requires:
 - Prolonged standing, some bending, stooping, and stretching.
 - Requires eye-hand coordination and manual dexterity to manipulate kitchen equipment and handle food preparation.
 - Requires normal range of hearing and eyesight to record, prepare, and communicate appropriate Scout and staff activities/programs.
 - Willing to live in a camp setting and work irregular hours overseeing food service in the facility available.
 - Ability to operate with daily exposure to various weather conditions.

How to Apply: If you feel your skills and experience are a match for this position, please request an application by emailing gorhamscoutranch@gmail.com with STAFF APPLICATION in the Subject line.