

Position Title: Head Chef

Location: Gorham Scout Ranch

Job Classification: Seasonal

About the job: Under the direction of the Camp Director the Head Chef is responsible for all meal planning and preparing, ordering and inventory, cleanliness and organization of kitchen, and following state licensing compliance standards for each summer camp session during term of hire.

Qualifications:

- At least 21 years of age.
- Experience in food preparation in a camp or institutional food service setting or equivalent experience required.
- Knowledge of special dietary restrictions (i.e., gluten-free, nut allergies, dairy-free, vegan) and ability to prepare for special groups as needed.
- Knowledge of standards of food preparation, kitchen procedures, kitchen sanitation and food safety procedures
- SafeServ Manager certification
- 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

- Oversee operation of kitchen.
- Plan all summer camp and rental group menus according to the US Department of Health and Human Services/US Department of Agriculture, Dietary Guidelines for Americans 2005.
- Prepare all necessary meals and snacks for summer camp sessions and rental groups.
- Ensure compliance with local and state standards for licensing.
- Order and maintain inventory of food and supplies.
- Regularly check freshness of food and ingredients.
- Maintain cleanliness and organization throughout the kitchen.
- Follow proper sanitation and safety procedures.
- Assign and delegate tasks to kitchen assistant/s.

- Assist in recruitment, training, support, supervising, evaluating and provide continuing education for all kitchen assistant/s.
- Coordinate kitchen schedule with site staff schedule.

Other Job Duties:

- ♦ Participate enthusiastically in all camp activities, planning and leading those as assigned.
- ♦ Prepare an end of season report detailing kitchen metrics, performance evaluations for the kitchen staff, and the condition of equipment and facilities that need repair, replaced, or additional equipment needed.

Relationships:

The Head Chef 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 Head Chef has a direct relationship with the camp ranger in terms of facility and equipment needs of the kitchen and associated equipment. The Head Chef also coordinates efforts between all the key program area directors such as Nature, Shooting Sports, Scoutcraft, Handicraft, and others. The camp's emergency operations plan outlines the relationship between the camp health officer and the Head Chef and the kitchen staff for emergency management and care.

Equipment Used:

- The Head Chef is responsible for the safe operation of the commercial kitchen located in the camp dining hall.

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.