

**Position Title: Sous Chef**

Location: Gorham Scout Ranch

Job Classification: Seasonal

**About the job:** Under the direction of the Head Chef the Sous Chef ensures that dishes are prepared and cooked according to the specific site standards; ensures that stock is rotated and controlled (including food labelling within the specific sections of the kitchen). The Sous Chef has a full understanding of the daily food administration paperwork and maintains a detailed knowledge menus with the ability to explain dish descriptions.

**Qualifications:**

- At least 18 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 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**

- Assist in the preparation of all meals under the direction of the Head Chef.
- Rotate stock 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.

**Other Job Duties:**

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

**Relationships:**

The Sous 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 Sous Chef has a direct relationship with the Head Chef in terms of facility and equipment needs of the kitchen and associated equipment.

**Equipment Used:**

- The Sous 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 [gorhamscout ranch@gmail.com](mailto:gorhamscout ranch@gmail.com) with STAFF APPLICATION in the Subject line.