



Head Cook Job Description

Please apply on our website:

<https://campingunlimited.org/get-involved/employment-opportunities/>

Camp KREM Yosemite is a non-profit organization serving children, teens, and adults with a wide range of developmental disabilities. We are seeking an experienced Head Cook to work at our camp in Ahwahnee, CA!

Mission: Camping Unlimited provides out-of-home respite to caregivers of children and adults with developmental disabilities. We seek to provide relief from the daily demands of care and supervision, while fostering independence, nurturing responsibility, developing competence, and building lifelong friendships. We provide a warm and supportive atmosphere of planned permissiveness that encourages community, recreation, education, fun, and adventure.

Position Details: Seasonal (summer camp) position to provide nutritious meals to campers and staff. Compensation depends on experience and desire to have room and board provided or live-offsite. This job has the potential to turn into a long-term part-time position after Summer.

Reports to: Program Director

Compensation: Starting at \$23/hr, depending on experience for live-out position or \$150 per day for live-in position, with room and board provided for the summer.

Dates: Flexible start date between May 8 - 15, ending on August 14th, *or* option for extended contract through August 21. Summer dates are below.

Preparation for Summer: Flexible start (May 8 - 15) - 20

Leadership Orientation: May 21 - 26

Counselor Orientation: May 28 - June 2

Session One: June 4 - 13

Session Two: June 16 - 25

Session Three: June 28 - July 7

Session Four: July 10 - 14

Session Five: July 16 - 20

Session Six: July 23 - August 1

Session Seven: August 4 - August 13

Session Eight: August 17 - 21



Job Summary: Oversee the daily process of running the Camp kitchen and managing food preparation. Direct kitchen staff and handle all food-related issues, including ordering food & kitchen supplies and planning menus. Ensure that there is strict adherence to hygiene and food service protocols.

Essential Job Functions:

- Plan summer menu, including accommodation of special dietary needs of campers (gluten-free, dairy-free, keto, vegetarian, vegan);
- Prepare nutritious, tasty, and budget-conscious meals throughout summer season, for up to 150 people;
- Supervise Assistant Cook and Kitchen Assistants, providing direction, delegation, and guidance as necessary;
- Follow proper sanitation and food safety procedures;
- Oversee food order, deliveries, and storage;
- Ensure cleanliness of kitchen, equipment, and food preparation areas, in accordance with Health Department regulations;
- Assist administrative staff in food budget planning;
- Plan the menu and place food orders in accordance with the budget.

Other Job Duties:

- Work as a member of the camp staff team;
- Maintain effective communication with administrative camp staff, other staff, and campers, regardless of ability, race, creed, national origin, sexual orientation, gender identity, or expression;
- Assist in implementation of staff orientation and attend staff orientation sessions as required;
- Follow camp schedule and remain flexible to any changes that may arise;
- Get to know campers and make them feel welcome, included, and accepted;
- Abide by all camp policies and procedures.

Physical Aspects of the Job:

- Able to read and write in English;
- Able to lift 50-75 pounds;
- Able to stand for up to two hours at a time;
- Visual ability to identify and respond to environmental hazards;
- Physical ability to operate kitchen equipment according to safe recommended methods;



- Physical ability to respond appropriately to situations requiring first aid. Must be able to assist campers and staff in an emergency (fire, evacuation, illness, or injury);
- Up to date COVID-19 vaccination status and willingness to undergo regular COVID testing for the safety of our campers and staff

Skills and Qualifications:

- At least 21 years of age;
- Prior experience with large volume cooking;
- Knowledge and experience in food service management: ordering, inventory, budgeting, food preparation, family-style serving, cleaning, and commercial kitchen equipment;
- Knowledge of and experience in preparation of special dietary foods;
- Ability to work within a budget and purchase supplies efficiently;
- Supervisory experience;
- Current certifications: ServSafe permit, CPR and First Aid, or willingness to obtain prior to beginning work;
- Willing to work long hours while maintaining energy and stamina;
- Strong communication, decision making, logistical, and organizational skills;
- Enjoy working with campers and staff in residential camp setting;
- Undergo full criminal background check, and reference checks.

Benefits of Being Head Cook:

- Build community as you work alongside an amazing team of 40+ counselors, leadership, and staff members that become friends for life;
- Make a difference in the life of others as you care for, learn from, and create deep relationships with incredible campers;
- Join the Camp Krem Community filled with various different people from all walks of life;
- Learn marketable skills such as leadership skills, interpersonal & communication skills, critical thinking & problem solving skills, collaborative skills, creativity, initiative, flexibility & adaptability, & many more;
- On-site housing available, if desired;
- Work (and live, if desired) near the beautiful Yosemite National Park.

Job Types: Full-time, Temporary