



Job posting for: Head Cook

Reports to: Camp Director

Status: Seasonal, May – September

Camp Dates: June 17 – August 11 Typically Saturday and Sunday off, but schedule varies

Location: Camp Bovey – Residential Summer Camp in Gordon, WI

Position Summary:

Conducts and supervises the planning, ordering, preparation, serving and clean-up of all meals and snacks. Breakfast, Lunch, Dinner and Snacks are served each day for up to 80 people. Contributes to fulfilling the purpose of Camp Bovey. Will work directly with up to 2 kitchen assistants and rotating teen leaders. Will work directly with campers and other staff to instill and promote our core values of Caring, Sharing, Curiosity, and Connection.

Purpose and Core Values: The purpose of Camp Bovey is to provide fun and encouraging outdoor experiences that ignite curiosity, create connections, and grow confidence. Our core values are Caring, Sharing, Curiosity, and Connection.

Major Job Responsibilities

Together with Kitchen Assistant, is responsible for but not limited to the following areas:

- Assists in planning nutritious meals for youth participants and adult staff. Assists Trip Leaders in planning and packing out food for camping/canoe trips.
- Conducts the sanitary preparation for Breakfast, Lunch, Dinner and Snack each day. Food will be a combination of pre-cooked and homemade.
- Serves food from kitchen to dining room or picnic sites. Offers additional helpings of food from the kitchen.
- Properly labels and stores leftovers in refrigerator, washes kitchen utensils and dishes, cleans counter tops.
- Monitors refrigerator, freezers, dishwasher and water temperatures on a daily basis. Keeps daily production records on meals.
- Together with the Camp Director, guides and supervises Kitchen Assistants.

Job Requirements:

- Must be 18 years of age or older.
- Must have previous experience in food handling.
- Knowledge of current health and safety laws and practices.
- Must have current ServSafe certification or willingness/ability to obtain.
- Must be able to obtain or become certified in First Aid and CPR.
- Must have a tuberculosis test prior to the start of work.
- Requires the ability to lift 25 pounds, move regularly up and down stairs and across sandy terrains, and work in warm conditions for sustained periods of time.
- Ability to live in or commute to the rustic, communal setting of summer camp with male and female campers and staff of all ages.

Preferred Qualifications:

- Previous kitchen management experience.
- Previous experience preparing meals and snacks of large quantities.
- Knowledge of and experience in preparation of special dietary foods including allergens, vegetarian, gluten free foods, dairy free foods.
- Previous experience in a youth camp setting.

Compensation: \$60/daily rate or \$2,220 seasonal (option to live on-site or commute daily). Includes room and board. Children 7+ may attend camp free; children below 7 may live with you on-site with an independent caretaker as needed.

Application Deadline: Open until Filled

Apply directly online: <https://goo.gl/forms/xvi2she72za40BW33>

Resume and cover letter should be submitted along with the application using the above link. If you are unable to attach your either of those documents within the application, you may send them to East Side Neighborhood Services, 1700 Second Street NE, Minneapolis, MN 55413 or by email to campboveyHR@gmail.com ; or visit our website at www.esns.org

AN EQUAL OPPORTUNITY AFFIRMATIVE ACTION EMPLOYER

East Side Neighborhood Services is an Affirmative Action and Equal Opportunity Employer/Service Provider. All employees must be able to work across ethnic/racial/economic lines for effective communication, respecting and valuing the differences and strengths of each person.