

Food Service Director/Head Chef—Full Time Seasonal

Are you looking for a rewarding adventure this summer? Girl Scouts is seeking for an experienced Food Service Manager/Head Chef to lead and supervise all aspects of camp food service. The successful candidate will be knowledgeable and experienced in planning nutritionally balanced menus while supervising the food service function at seasonal camps. Share your leadership talents and your desire to develop a high performance team with the world's largest leadership organization. Make a difference in the lives of the girls, parents, and staff this summer!

LEARN MORE AND APPLY TODAY!

www.gsbadgerland.org

APPLICATION PROCEDURE

Email cover letter and resume to Kathy, Director of Human Resources at HR@gsbadgerland.org or complete an online application at www.gsbadgerland.org/en/our-council/careers.html. Candidates who apply on or before February 28, 2023 will be given priority consideration.

POSITION SUMMARY

Food Service Manager/Head Chef will lead and supervise all aspects of camp food service and supervise all aspects of the camp food service planning, purchasing, and preparation for camp. Dates of employment are May 31st 2023 – August 18th 2023. Ensuring the nutritional needs of girls' grades 1-12, and participating adults. Work in partnership with the kitchen assistants, camp support staff, interns and/or volunteers to prepare and deliver nutritious meals. Directly responsible for maintaining health and food safety standards in the kitchen and dining hall according to state health code, American Camp Association Standards, and Girl Scout Policy and guidelines.

BENEFITS

- You'll receive personalized, supplemental training prior to working with participants.
- You'll develop critical resume building skills and impactful, relevant job experience.
- You'll receive a highly competitive seasonal camp salary of \$650 per week with lodging and meals included. Candidates living off-site will receive a pay rate of \$20 per hour.
- You'll be working in a collaborative team-driven environment which will enhance your leadership skills.
- You'll be working alongside and potentially develop lifelong friendships with others from around the world.
- You'll be making a transformational difference—your job will be mission focused, meaningful work in the outdoors, supporting today's girls!

KEY RESPONSIBILITIES

- Plan and prepare nutritionally balanced menus according to the caloric and nutritional needs of the majority audience within the designated budget.
- Supervise, schedule, and evaluate assigned kitchen staff, work with Administrative Team to ensure necessary coverage.
- Coordinate with Unit Manager for numbers at each meal.
- Collect pack out request forms and ensure all pack out requests are filled on time.
- Post weekly menus, including any daily menu changes, and highlight any food allergies and other food-related special needs.
- Prepare and place the food/supply order with the pre-determined vendor(s), all pre-approved by the Camp Director.
- Interpret and maintain local, state, American Camp Association and Girl Scouts of the USA standards for health and safety.

- Prepare evaluative summary of current season of operations for kitchen, staff, and related facilities including recommendations for the following year.
- Responsible for use and care of kitchen equipment; informs Camp Property Manager and Camp Director of any problems and repairs needed.
- Communicate daily with the Camp Director to keep her informed of kitchen progress, planning, and any problems or issues of concern in the kitchen and/or with kitchen staff.
- Supervise daily opening and closing of kitchen, maintain inventories, create and complete necessary reports and tracking sheets.
- Contribute toward the effectiveness of council AA/EEO guidelines by reaching out to all diverse groups; provide equal access by acquiring knowledge and understanding of affirmative action; exhibit a nondiscriminatory attitude in all internal and external working relationships.
- All other duties as assigned

COMPETENCIES

Interpersonal Relations, Judgment and Decision Making, Team Building, Conflict Management, Problem Solving, Camper/Staff Responsiveness, Personal Integrity and Professional Conduct, Self-Management, Time Management, Adaptability, Oral Communication, Written Communication, Information Management, Organizational Knowledge, Networking, Parent/Volunteer Relations, Project Management, Creativity, Attention to Detail, Enthusiasm.

POSITION REQUIREMENTS:

- Minimum age 21 or older.
- Have or be willing to acquire current ServSafe certification.
- Ability and experience supervising adults and teens.
- Desire to work in the food service area with experience in institutional or other food service setting.
- Knowledge of and experience in preparation of special dietary foods including vegetarian, vegan, and food allergies.
- Clear and effective verbal (in person and by phone) and written communication; read, interpret, and give instructions to adults and girls as related to the kitchen and/or dining hall operations, meal preparations, and service.
- Combinations of education and experience that demonstrate the ability to perform the duties of the position may be considered.
- Ability to pre-plan meal preparation, resulting in efficient food service for 50-150 (or more) campers and staff.
- Establish and maintain effective working relationships with co-workers, volunteers, and parents.
- Prioritize, plan, and schedule assignments; perform multiple tasks concurrently.
- Create reports through the system and communicate with other camp and council staff as needed.
- Maintain inventory of food and kitchen supplies, work with Business Manager and/or Camp Director to place orders in timely manner.
- Knowledge of commercial kitchen appliances, operations and cleaning, in order to operate an effective kitchen service.
- Ability to determine cleanliness of dishes, food surfaces, and kitchen area.
- Ability to assess condition of food.
- Some physical requirements of the Food Service Manager position could be endurance, including prolonged standing, some bending, stooping, walking long distances, and the ability to lift up to 40 lbs.
- Willing to live in a camp setting and work irregular hours with limited or simple equipment and facilities; and with daily exposure to the outdoor environment.
- Be or become Red Cross First Aid/CPR/AED certified