

Head Cook & Kitchen Manager

Overview

Camp Lake Louise (CLL) is a premier Christian Camp located in beautiful Boyne Falls, Michigan. The Camp's mission and vision is to be a place where people grow, by building relationships and impacting lives in a Christ-centered environment.

Purpose

Under the supervision of the Resident Manager, this seasonal hands-on position will participate in the day-to-day operations of the camp including managing the operations and daily management of the kitchen and kitchen staff including but not limited to meal planning, food ordering, food preparation, serving, and kitchen clean-up.

Roles and Responsibilities

- Weekly meal planning including three nutritious and delicious meals per day, plus an after dinner snack in accordance with Michigan regulations.
- Manage weekly food orders with approved vendors in accordance with camp budgetary guidelines.
- Manage and supervise resident staff who are assigned to help in the kitchen including preparation, serving and clean-up.
- Liaise with Program Director before and during the camping period to provide special meals as required for programming events.
- In accordance with Michigan regulations, maintain the highest level of sanitation and cleanliness in the kitchen and during the food preparation process.
- Ensure safety of campers at all times.
- Demonstrate appropriate physical, verbal, and emotional boundaries with other staff, volunteers, and campers at all times.
- Be a positive role model for campers at all times.
- Attend weekly group meetings and Bible studies.
- Be respectful of and get along with your co-workers, volunteer staff, and the campers.
- Be open to feedback and constructive criticism from supervisor.
- Read, know, and abide by the camp rules and policies provided to you and ensure that volunteers and campers adhere as well.
- Be on time for job responsibilities.
- Get adequate rest so that you have energy for work each day.
- Meet weekly with the resident manager.

Minimum Requirements

- A growing Christian
- Willingness to work with children and teenagers
- Must be capable of passing required background checks
- Be able to lead and work with others cooperatively and creatively.
- Be in good health and able to participate in strenuous activities.
- Be flexible and willing to support the overall life and ministry that occurs at camp.
- Receive and maintain ServSafe certification and Allergens certification.
- Food service planning and management experience.

Remuneration/Compensation

- Weekly/Daily Paid Stipend
- Accommodations and utilities provided
- Meals and snacks provided