



Camp Cook

Position: Camp Cook

Status: Seasonal

Reports To: Executive Director

Pay Rate: \$450–\$500/Week

Dates: May 30 – August 12, 2025

Camp GROW is seeking a dedicated and versatile Camp Cook to lead and manage our food service operations. This role is essential in preparing and delivering nutritious, high-quality meals for campers, staff, and guests. Serving up to 50 participants per meal, the Camp Cook is responsible for meal planning, food preparation, kitchen operations, sanitation, and personnel management. Applicants should have a passion for conservation, enjoy working with children, and take pride in providing exceptional dining experiences.

Key Responsibilities

Food Preparation and Service

- Prepare and cook meals, snacks, and off-site provisions according to the menu.
- Ensure timely production of meals, maintaining proper serving temperatures and portion sizes.
- Cater to dietary restrictions, allergies, and special dietary needs.

Kitchen Operations and Sanitation

- Oversee the cleanliness and organization of food preparation areas, storage rooms, and dishwashing programs.
- Ensure adherence to local, state, and federal health codes and company standards.
- Maintain the kitchen and dining areas in a clean, sanitary condition.

Food Procurement and Inventory Management

- Plan and procure food and supplies with accurate projections to avoid shortages or waste.
- Manage inventory, ensuring proper storage, rotation (FIFO method), and receiving of deliveries.
- Maintain detailed records of inventory and supplies.

Staff Management and Training

- Lead and supervise kitchen staff, delegating tasks and coordinating schedules.
- Foster a positive, team-oriented environment, encouraging professionalism and collaboration.
- Train and mentor kitchen staff, continually improving performance and efficiency.

Planning and Coordination

- Assist with menu planning, adapting meals to meet various dietary needs.
- Coordinate with other team members to ensure seamless food service operations.
- Organize and execute food service needs for special events outside the dining hall.

Qualifications

Required:

- 1-2 years of experience in a cooking or food service management role.
- Proven ability to manage staff in a food service setting.
- Knowledge of food preparation standards, service protocols, and storage practices.
- Familiarity with handling dietary restrictions and food allergies.
- ServSafe Food Handlers Certification.
- Ability to work in a high-paced environment, including physical tasks like lifting up to 50 pounds and standing for extended periods.
- Strong organizational, problem-solving, and communication skills.
- Desire to work in a youth development setting with children and young adults.
- Must be 21 years or older, fully immunized, and able to pass a background check.

Preferred:

- Culinary degree or equivalent experience in institutional food service or catering.
- ServeSafe Manager Certification.
- Previous experience with food purchasing, inventory management, or camp environments.
- Familiarity with operating kitchen equipment in a safe, efficient manner.

Work Environment and Physical Requirements

This role involves working in a high-energy environment with frequent physical tasks, including lifting, carrying, and operating kitchen equipment at high altitudes. The position requires adaptability, a strong work ethic, and a commitment to creating an excellent dining experience for campers and staff.

If you are passionate about cooking, team leadership, and fostering a memorable camp experience, we encourage you to join the Camp GROW team as our Camp Cook!