



# **WOLFOODS SUMMER MANAGER IN TRAINING PROGRAM**

*Get Trained, Get Certified, Have Fun*



# WOLFOODS SUMMER MANAGER IN TRAINING PROGRAM

## 01

### GET TRAINED, CERTIFIED & PAID

- ▶ Up to 500 Hours Professional Experience
- ▶ ServSafe® Allergen Certification Sponsorship
- ▶ Competitive Salary
- ▶ Room, Board, & Travel Provided
- ▶ Lead areas in the kitchen
- ▶ Manage staff

# 02

## MULTI-SUMMER GROWTH OPPORTUNITY

- A** CHEF'S ASSISTANT ► ASSISTANT KITCHEN MANAGER ► KITCHEN MANAGER
- B** FOH SUPERVISOR ► SERVICE MANAGER ► FOOD SERVICE DIRECTOR

**Prepare for a Career in Food Service**  
**Rotate between Station Responsibilities**  
**Be Empowered & Develop Skills**

Recipe Execution | Food Production | Dining Room Service | Stewarding  
Culinary Concepts | Inventory Management | Ordering | Cost Tracking  
Budgeting | Project Management | Social Marketing | Communication  
Client Relations | Upholding Standards | Research & Development



# 03

## HAVE FUN!

- Enjoy Camp
- Friendships
- Ropes Course Climbing
- Water Skiing
- Pool Parties
- Evening Staff Activities

## ABOUT WOLFOODS

Wolfwoods breaks away from the standard approach towards "camp food" by eliminating the Freezer To Table fare and improving it with Home Style Scratch Cooking. **Because at Camp, Everything Should be Special.**

**WHAT ARE YOU DOING THIS SUMMER?**  
**JOIN OUR TEAM AND FALL IN LOVE WITH CAMP!**

CHECK OUT OUR AWESOME VIDEO >>>>



CONTACT US

**WOLFOODS**

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APPLY  
HERE