

**SUMMER OPPORTUNITY - HEAD COOK
CAMP NOR'WESTER - JOHNS ISLAND, WA**

Camp Nor'wester – an independent traditional summer camp in the beautiful San Juan Islands of Washington State, is seeking a Head Cook for the upcoming 2023 season, which runs from early June to late August.

Position Summary:

Lead cook for 3 meals/day at camp for 260 campers and staff each day

This opportunity might be a good fit for you if:

- You like to cook
- You are interested in teaching and supporting young people in learning how to work effectively and efficiently in a commercial kitchen
- You have experience with commercial kitchens and commercial cooking for 200+
- You can manage and supervise others while leading by example
- You are ready to be a part of a community that works to meet camper needs
- You are entrepreneurial and imaginative
- You are an excellent listener, collaborator, and community-builder
- You are detail-oriented, organized, punctual, reliable, and able to prioritize multiple tasks
- You are creative, self-starting, candid, courageous, flexible, and agile in the face of change, and can have fun while getting things done
- You can build systems and standard operating procedures to improve operations and reduce waste

Responsibilities:

- Consistent quality food preparation and presentation
- Maintains kitchen operations with a focus on food and beverage quality, safety, building maintenance, repairs, and sanitation/cleanliness.
- Implement existing menu and consult frequently with Kitchen Manager and Camp Directors about changes while ensuring the most efficient use of food on hand
- Teach, train, and supervise kitchen staff - most of whom are ages 17-18, former campers, and often in their first job experience
- Resourcefully solve any issues that arise, and seize control of any problematic situation
- Maintain a positive and professional approach with campers, staff, and guests

What we look for in a candidate:

- At least 1-2 years of experience as a supervisor or cook in high volume operation or creative environment, progressive growth from hands-on, front-line role to supervision preferred.
- Track record of success with bias for action, high energy level and desire to succeed.
- Demonstrated judgment, decision making, and conflict resolution skills with guests, staff, and peers.
- Accuracy and speed in handling emergency situations and providing solutions
- Good communication, interpersonal and organizational skills
- Ability to prioritize multiple tasks and adapt in a fast-paced environment
- Ability to work independently to accomplish tasks in a timely fashion
- Ability to develop positive working relationships with all Camp staff
- Ability to speak clearly and listen attentively
- Understanding of various cooking methods, ingredients, equipment, and procedures
- Willingness to provide support to Kitchen Team in completing daily tasks

Additional Requirements:

- Current Washington State Food Handler's Permit (ServSafe certification a plus) and CPR/First Aid (or willingness to obtain these certifications prior to starting work)
- Must be able to lift/carry 50 pounds, push/pull 50 pounds, stand, sit, bend, and walk for extended periods of time
- Physical ability to fully participate in work assignments. Most weeks will include six assigned workdays including evenings and weekends. Some days will require the ability to stand and work on your feet around hot cooking equipment for four or more hours continuously.

This position description describes the essential duties and qualifications of the position. It is not an exhaustive statement of all the duties, responsibilities or qualifications of the position nor does it describe everything.