



Blue Devils Summer Cook

Job Description

We are seeking a skilled and experienced Cook for a paid summer position. The ideal candidate will be responsible for meal planning, preparation, and execution, leading a team of volunteers in a mobile kitchen, and providing nutritious and delicious meals for a group of 200-250 people while traveling for a period of four weeks. The position also entails limited off-season commitments, including virtual meetings and one work weekend between January and April.

Job Title: Summer Cook

Job Type: Paid, Seasonal

Location: Mobile Kitchen (travel required)

Duration: June 15th - July 20th (with the option to extend until August 11th)

Responsibilities:

1. Meal Planning and Preparation:

- Collaborate with a team of experienced leaders, meal planners, and a nutritionist to plan well-balanced, diverse, and appealing menus for the duration of the program.
- Prepare and cook meals that cater to some dietary needs and preferences of the group, ensuring quality and taste for athletes.

2. Mobile Kitchen Operation:

- Manage and cook in a mobile kitchen.
- Ensure food safety, sanitation, and cleanliness in compliance with health regulations.
- Ensure on-time delivery of every meal.

3. Team Leadership:

- Lead and supervise a team of volunteers in a fast-paced, ever-changing environment.
- Delegate tasks, provide guidance, and maintain a positive team atmosphere.

4. Travel:

- Travel with the group to various locations, adapting to different kitchens and facilities.
- Ensure the efficient operation of the kitchen and meal service during travel.

5. Off-season Commitments:

- Participate in four or six virtual meetings a year to discuss program planning, menu development, and other related topics.
- Attend one work weekend between January and April to prepare for the summer program, train volunteers, and complete necessary preparations.

Qualifications:

- Previous experience cooking for large groups of 200-250 athletes for extended periods.
- Demonstrated ability to adapt and work in a mobile kitchen environment.
- Strong leadership skills with the ability to motivate and manage a team of volunteers.
- Proficiency in menu planning, food preparation, and kitchen safety.
- Knowledge of dietary restrictions and food allergies.
- Flexibility and adaptability for travel during the specified period.
- Excellent communication and teamwork skills.
- Strong problem-solving abilities and ability to work under pressure.
- A passion for providing meals to a diverse group.

Additional Information: This is a seasonal position from June 15th to July 20th, with the option to extend until August 11th. The successful candidate will have the opportunity to create memorable culinary experiences in unique locations and make a significant impact on the group's overall summer program.

If you are an experienced cook with a passion for leading culinary teams and are excited about the prospect of travel and adventure, we encourage you to apply and join our team for an unforgettable summer experience.

Employment:

BD Performing Arts is an equal-opportunity employer and welcomes applicants from diverse backgrounds. If you are highly organized and detail-oriented, passionate about event planning and execution, we encourage you to apply for this exciting opportunity. The Event Producer is a part-time position with compensation commensurate with the experience level of the candidate. Your employment is with BD Performing Arts, a California-based 501(c)(3) nonprofit organization.

Full-Time Compensation Range:

4,500-15,000 season salary, based on experience.