



JOB POSTING: Camp Cook (Summer Camp)
REPORTS TO: Food Service Director/Camp Director
OPERATOR: OLV Charities

Dates: June 20-August 20, 2022
Additional possible days based on group rentals.

Location: Quaker Area of Allegany State Park
Mission: Honor God in the children confided to your care.
Values: Hospitality, stewardship, social justice, personal growth, recreation.

POSITION SUMMARY:

Support the mission and goals of camp by contributing to quality food and customer service for campers, staff and other guests during summer season. Successful candidates will be flexible, friendly and welcoming with an emphasis on hospitality. Additional help with catering for rental groups in the Spring and Fall is also needed.

ESSENTIAL DUTIES & RESPONSIBILITIES:

1. Prepare and serve quality food for staff and guests with an emphasis on food safety.
2. Provide a positive customer service experience for campers, staff, guests, and volunteers.
3. Keep the Dining Hall complex clean and healthy by complying with all local and state guidance.
4. Be involved with the summer camp community as possible.

QUALIFICATIONS, EXPERIENCE, AND EDUCATION:

1. At least 18 years of age and graduated from high school preferred.
2. 2+ years of cooking experience in food service preferred.
3. ServSafe or similar certification preferred. Certification assistance available.
4. Successful completion of pre-employment background check, drug screen, and physical is required.
5. Compliance with Virtus safe environment policies is required (training provided)
6. Valid driver's license preferred.

BENEFITS:

1. Salary negotiable - \$390 to \$570 per week plus room and board depending upon experience for those living on site, or hourly rate starting at \$16.70 per hour for commuters. Hourly pay is for hours worked with breaks between meals.
2. Financial support for job related training (ServSafe Manager or Food Handler).

KNOWLEDGE, SKILLS & ABILITIES:

1. Ability to live on site for summer camp and rental groups is preferred. Room and board provided. Commuters must be able to work "split shifts" with time off between meals.
2. Food Safety certifications preferred.
3. Flexibility and willingness to help in all aspects of food service helpful.
4. Ability to follow and effectively communicate verbal and written instructions for self and to others.
5. Ability to effectively manage time, competing priorities and workloads in a fast-paced environment.

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