

This job description in no way states or implies that these are the only duties to be performed by the employee occupying this position. Employees may be required to follow other job-related instructions and to perform other job-related duties as requested, subject to all applicable state and federal laws. Job functions may be subject to modification at the organization's discretion.

ANGELIC ORGANICS LEARNING CENTER JOB DESCRIPTION

POSITION TITLE: Camp Chef

REPORTS TO: On Farm Program Director

FLSA STATUS: Part-time, Non-Exempt

COMPENSATION: \$700/week session rate for 3 weeks: June 27 - July1, July 18 - 22, and August 8-12, 2021. \$15/hour for additional pre-camp prep work and purchasing, as needed. Mileage reimbursement also included.

JOB SUMMARY: Angelic Organics Learning Center is looking for a dynamic individual to lead our summer camp kitchen program, which serves 26 campers plus 6-8 staff people/week. This person will organize and prepare healthy, locally-based meals in our certified kitchen during our overnight summer camps. The Camp Chef will manage the food service and kitchen operation at Angelic Organics Lodge including food purchase, preparation service, and clean up according to all food safety standards. The camp chef will be asked to maintain all kitchen-related records during camp.

DESCRIPTION OF SUPERVISORY RESPONSIBILITY

Occasional supervision of part-time kitchen and janitorial staff

EDUCATION AND EXPERIENCE

- Culinary degree desired, but not required
- Experience cooking at a restaurant or food service facility
- Knowledge of IL standards for kitchen management and safety
- Knowledge of cooking with fresh vegetables is helpful but not required

REASONABLE ACCOMMODATIONS

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

ESSENTIAL JOB FUNCTIONS include the following. Other duties may be assigned.

- Follow standards, procedures and systems for Lodge Kitchen
- Plan menus to feature seasonal ingredients from the farm, including coordinating use of AO/AOLC-raised vegetables, eggs and meat
- Supervise dishwashers, kitchen staff, prep cooks/servers, when applicable; monitor kitchen staff to ensure standards and protocols are followed
- With assistance from camp staff, restore kitchen to standards at the end of each meal

LICENSING/CERTIFICATION REQUIRED

- Valid CPR/ First Aid Certificate
- State of Illinois Food Service Sanitation Certification
- Must maintain a current driver's license, provide proof of insurance and vehicle registration.
- Must pass criminal background check

If not holding a certification in Safe Serv Food Service Handler, CPR/ First Aid, training will be provided.

COMPETENCIES to perform the job successfully, an individual should demonstrate the following competencies:

- Highly organized with good communications skills
- Bi-lingual candidates (English & Spanish) are encouraged.
- While performing the duties of this job, the employee is regularly required to use force or lift up to 10-20 pounds; occasional up to 20-50 pounds in farm setting or moving equipment

TO APPLY

Please send a resume and short, written description of your culinary experience to:
Jackie.b@learngrowconnect.org