

Big Bear Kitchen Manager Job Description

Job Title: Kitchen Manager

Pay Range: \$784-\$840 per week

Job Responsibilities:

- Plan healthy meals for campers and staff at overnight camp programs
- Purchase food for camp
- Develop and maintain relationships with local food producers to ensure food is as local and organic as possible.
- Solicit discounts and donations for camp food supplies
- Oversee the maintenance of food safety at camp
- Provide meal alternatives for campers/staff who have allergies or special dietary needs
- Work with Camp Director to ensure that meals are ready at scheduled times
- Work with campers in the kitchen with the intent of helping them find a closer connection to the food they eat
- Supervise Kitchen Assistant and delegate cooking and cleaning tasks
- Work with Camp Hosts to maintain the kitchen and lodge area in a clean and orderly fashion
- Maintain purchasing records for bookkeeping purposes
- Communicate clearly with staff about needs regarding how to support the kitchen.
- Acknowledge and thank farmers and local food suppliers

Skills/Qualifications:

- Experience cooking for groups of around 40 people consistently
- Experience purchasing food in bulk
- Ability to work within a budget
- Eagerness to work with kids in a kitchen environment
- Current food handler's card
- Leadership and management experience
- Good time management
- Personal vehicle

