

Summer's Best Two Weeks is a Christian sports camp located in Somerset County, Pennsylvania. We serve families with kids ages 8-18. Each summer, our camp on the Quemahoning Reservoir hosts 1200 campers that compete in athletics, strive to accomplish goals in dozens of activities, and live in community with one another. Campers are coached and cared for by a phenomenal staff of college students who point them to Jesus and show them what following Him is all about. Behind the scenes, there are many others who help make the camp experience *summer's best two weeks* for every camper.

SB2W is seeking a **Head Cook** to join the team at SB2W-Que.

Job Responsibilities

Lead People. This individual will serve as the point-person for all staff in the kitchen.

- *Hire the staff.* Recruit, interview, and hire cooks for the kitchen staff. There are already a number of cooks planning to return for the coming summer. The team typically includes 8-10 staff members who make outstanding meals all summer long.
- *Train the team.* Equip staff to safely use equipment and make delicious food.
- *Lead the team.* Build the team, create a positive kitchen environment, coach, and develop the team.

Plan Well. Serving a thousand meals a day requires lots of planning and organization. Here are a few of the specifics.

- *Open the kitchen.* Each year, before any food is prepared, the head cook works with the team to clean and get the kitchen ready for the summer. At the end of the year, the cook oversees the process of shutting it down.
- *Create the menu.* The head cook, in consultation with a dietician, makes the menu. It's usually on a 2-week cycle, but sometimes evolves over the course of the summer. Menu adjustments are made for staff members and campers with medical dietary restrictions.
- *Order the food.* SB2W uses 3-4 vendors to supply the kitchen. The head cook manages a food budget of roughly \$130,000.
- *Set the Schedule.* Make the weekly work schedule for all of the cooks. Staffers typically work 6 to 8 hour shifts while accumulating no more than 40 hours/week.
- *Hit the standards.* The head cook creates and oversees systems that allow us to comply with safety standards set by the PA Department of Agriculture.

Prepare Meals. Over the course of the summer, our kitchen serves more than 62,000 meals. Here are some of the details of the summer schedule for meals.

- *Staff Training.* Staff begin to arrive on May 18. We start with about a dozen people, and numbers increase every few days until we have about 80 staffers by June 5.
- *Camp Sessions.* Our camp sessions begin on June 16. When camp is in session, we serve about 350 meals three times a day.
- *Special Food.* More and more people come to camp with medical dietary restrictions. We aim to care well for every one of those people.
- *Family Weekend.* Our summer ends with Family Weekend. About 150 people roll into camp August 20-21 for the our final weekend of the summer.

Essential Characteristics of an Applicant

- a deep, personal, abiding Christian faith
- a passion to lead and develop people in the context of a camp kitchen
- gifts of leadership and administration, a desire to serve, and an ability to get things done
- excitement and enthusiasm for working in a fast-paced kitchen environment
- passion to plan for, prepare, and oversee the serving of meals for a large crowd

Preferred Qualifications

- experience working in a commercial kitchen
- history of managing a budget

Structure

- Reports to the *Que Director*
- Start-date — on or around May 9; Finish - on or around August 24
- Hourly (early May through mid-June); Full-time (mid-June through late-August)
- Salary commensurate with experience
- Interested candidates should complete an application at sb2w.org