

Farm Camp Head Cook

Summer 2010

Frost Valley YMCA



Position Summary:

This position is responsible for preparing, serving, and cleaning up after meals for up to 70 campers and staff at the Frost Valley Farm Camp. This farm based camp has activities including gardening and animal classes, hiking, swimming, boating, archery, camp fires, cooking, arts and crafts, group games, and team building.

Principal Responsibilities:

- Ordering food and menu planning
- Planning overall kitchen staffing schedule
- Preparation of nutritionally balanced kid friendly meals
- Ability to cook with fresh ingredients from the garden
- Ability to cook vegetarian, vegan and other special diets
- Clean up of kitchen after meals (washing pots and pans, mopping floor, cleaning surfaces and stove, etc.)
- Maintain a friendly, cooperative, and professional relationship with other staff
- Actively help out in other areas when needed

Education & Experience:

- Minimum 21 years of age by June 28, 2010.
- Desire to work with children
- Ability and desire to be part of a team

Position Duration:

- June 20-August 20, 2009

Salary:

- \$275+ per week DOE
- Room & board

Please call John Chartier, Farm Camp Director
(845) 985-2291 ext. 323 or e-mail him at
farm@frostvalley.org for more information.

Reports to: Farm Camp Director

