



POSITION OVERVIEW

Cooks work with a small team of co-workers to provide healthy and delicious kid friendly meals for a summer adventure-based youth development program for DC youth.

DETAILS

Title: Camp Cook

Role: Full-time, residential

Supervisor: Director of Programs

Location: Jackson, WY

Dates: June-August 2021

Compensation: \$350+ /week

Other benefits: Paid training, certification stipend, travel stipend, room & board

FAQs

Click [here](#) for frequently asked questions about working at City Kids

HOW TO APPLY:

Complete [this application](#) and submit a resume.

Please email questions to hiring@citykidsdc.org

Camp Cook

JOB RESPONSIBILITIES

COOKING

Work in a team of 3 cook to prepare daily meals for an average of 60 people per meal, up to 3 meals per day. Responsible for meeting food safe preparation and cooking requirements.. Cooks are responsible to share in menu planning responsibilities to design healthy kid friendly meals. Assist with backcountry meal prep & packing. Stock fridges with leftovers and meals for staff.

KITCHEN MANAGEMENT

Responsible for daily kitchen cleaning and maintenance, including dish washing. Meet health department standards and ensure kitchen is prepared for routine health inspections Participate in weekly inventorying and maintain organized food storage systems. Laundry as needed.

YOUTH & CAMP SUPPORT

Host cooking events for campers, including special events like Iron Chef. In addition to cooking, Cooks take a minimum of 1 shift per week assisting or leading camp activities, including leading games, overnight cabin supervision, day outdoor trips, and substituting for counselors who need a short break.

OTHER DUTIES AS ASSIGNED

City Kids is a residential program and all roles may be asked to assist with other camp needs, including supporting emergency response or facility needs.

QUALIFICATIONS

YOUTH EXPERIENCE

- Experience working with children in outdoor, camp or other residential settings preferred
- Ability to build strong relationships, manage group dynamics, and support positive behaviors

KITCHEN & COOKING

- Prior experience in food service preferred but not required.
- Enthusiasm for food, healthy cooking, and creative kid friendly cooking
- Commitment to maintaining a safe and clean kitchen

COMMUNITY VALUES

- Cultural competency, the ability to work in a diverse community and a commitment to social justice, equity & inclusion
- Patience, initiative, enthusiasm, proactive communication style, flexibility, teamwork, and energy

CERTIFICATIONS

- First Aid & CPR certification
- ServSafe Food Handler Certificate
- Drivers license preferred