

Camp Augusta: Kitchen Director

At Camp Augusta, we love food (fresh, organic, often local, from-scratch food) just as much as we love our community, and we're seeking a Kitchen Director with a heart big enough to hold both. Simultaneously a leader and a collaborator, the Kitchen Director supports the Camp Augusta community by providing healthy, tasty meals to campers and staff throughout the summer. They are responsible for planning and delivering 3 meals and one snack per day, along with managing the kitchen staff team (a kitchen manager and seven kitchen assistants). Their duties include cooking, food ordering, budgeting, inventory, ensuring health standards compliance, staff supervision and scheduling, and creating and documenting kitchen processes. The successful candidate has multiple years of cooking and supervisory experience in a professional cooking environment. ServSafe certification or the ability to become certified prior to beginning work are required.

Kitchen Director Skills

- Knowledge of the administrative duties required in running a commercial kitchen/ extremely organized
- Possesses a passion for encouraging sustainable food practises and knowledge
- Inspires the ongoing culinary arts aspect of meals
- Has a keen eye for time management
- Creative and flexible when creating food programs and menus
- Emotional intelligence with staff development
- Eager to bring a high level of service, beauty, and tasty meals to staff and all our guest.
- Expert at delegation
- Committed to the betterment of the Community

Kitchen Director Tasks

- Group management
- Hiring/Training
- Staff evaluations and SCO's
- Menu Planning/Prep list
- Ordering
- Budgeting/Kitchen finances
- Safety and risk management
- KM meetings
- Schedules
- Leads and assist all the liasons



Apply Here!