



Position Title: Head Cook
Department: Cooperative Extension
Location: Blueberry Cove 4-H Camp and Learning Center
Your Direct Supervisor: Blueberry Cove Director , Ryan LeShane
Position Type: Part-Time, Flexible Work Hours
Salary Range: \$22.08- \$23.31

We are not able to consider applicants who require Visa sponsorship support.

Work Environment / Dynamics:

Your position will be based at Blueberry Cove Learning Center in Tenants Harbor, Maine. Kitchen staff work closely with the Food Service Supervisor and the director to ensure the dietary needs of everyone at camp are met.

Your Work Schedule:

Part-time, 20-40 hours per week. Some weeks in spring and fall season will be less hours due to fewer programs.

Responsibilities:

- Prepare and cook healthy meals and snacks for the camp, using whole foods and fresh produce
- Safely operate commercial cooking equipment: mixer, dishwasher, and stoves; know when machines and knives need repair and specialized cleaning.
- Work as part of a team with other cooks and kitchen assistants in all aspects of food service operations
- Oversee and assist staff in safe food preparation, serving, and clean-up.
- Model safe and efficient ways of working in a commercial kitchen.
- Maintain a clean and sanitary kitchen facility in compliance with State of Maine standards and regulations.
- Work with directors in menu planning, food ordering, and preparing menus.
- Utilize produce from the camp's garden.
- Pack up food after each meal and help clean the kitchen so it is ready for the next meal to begin.
- Follow established protocols for the camp composting program.

Knowledge and Skill Qualifications:

Required:

- High School Diploma OR equivalent (G.E.D.) AND some culinary training.
- Three years of food preparation experience

Preferred:

- Prior experience cooking nutritious and wholesome foods for large groups in a commercial kitchen
- Understanding of food allergies/dietary restrictions and how to safely accommodate them
- High safety and sanitation standards
- Current ServSafe Food Safety Manager Certification
- Attention to detail
- Ability to work a demanding schedule
- Flexible, team player
- Training and/or experience in sanitation, food preparation and protection, hygiene, and record-keeping
- Complete health screening and appropriate background checks

Benefits:

- Optional rustic housing

- Meals during programming