



Creating connection & community for kids with food allergies

## 2024 Camp Blue Spruce

Job Title: **Sous Chef**  
Reports to: Kitchen Manager

### **Position Purpose:**

The Sous Chef assists the Chef Manager in monitoring kitchen activities and providing supportive leadership to kitchen staff throughout food service. Their duties include preparing and serving three meals daily for children and adults with food allergies. The Sous Chef is responsible for taking on additional responsibilities in the Chef Manager's absence to ensure that kitchen staff has proper direction.

### **Essential Job Functions:**

1. Assist in the daily operations of the camp food service.
2. Works independently using menus and recipes provided by the Chef Manager to help prepare breakfast, lunch, snacks and dinner for campers and staff.
3. Uses commercial cooking equipment such as grills, ovens, mixers, slicers, steam tables, and burners.
4. Set up food, supplies, and utensils for dining hall distribution.
5. Store food and leftovers at proper temperature.
6. Keep Kitchen in sanitary condition
  - a. Clean the equipment after use and keep the kitchen area in sanitary condition.
  - b. Clean and maintain all food-preparation and storage areas.
  - c. Wash all dishes, serving and preparation equipment, and utensils according to regulated washing methods and temperatures.
7. Reduce waste, reuse items, and recycle as indicated through the camp's procedures.
8. Maintain and Organize Food
  - a. Physically move food items to ensure proper rotation,
  - b. Checks current inventory for freshness and adapts menus when necessary to avoid food waste. This includes a walk-in freezer, refrigerators and dry pantry.
  - c. Records supply usage for inventory and reorder purposes.
  - d. Reports shortages to the Chef Manager.
9. Participate in a timely evaluation process along with debrief to document learnings from the camp season.

### **Qualifications:** *(Minimum Education and Experience)*

- ◆ One year of experience as a sous chef or multiple years as a cook in a commercial food service facility preferred.
- ◆ Knowledge of food preparation and serving, storage of food and dishwashing procedures.
- ◆ Current Food Handler's License.
- ◆ High school diploma or equivalent combination of experience and education.

- ◆ Reliability and dependability

### **Knowledge, Skills, and Abilities:**

- ◆ Ability to make decisions independently and follow through fairly and objectively.
- ◆ Remain flexible and able to adapt to changes
- ◆ First aid and CPR card is required.
- ◆ Act as a positive role model for other staff and campers.
- ◆ Excellent customer service skills.
- ◆ Respectful, neat appearance.
- ◆ General awareness of dietary restrictions, food allergens, and cross-contamination protocols, preferred.

### **Physical Aspects of the Job:**

- ◆ Ability to lift and carry 30 pounds including unloading food, carry trays of dishes, lifting supplies and equipment as needed.
- ◆ Visual ability to identify and respond to environmental hazards.
- ◆ Physical ability to operate kitchen equipment according to safe recommended methods.
- ◆ Physical mobility and endurance to perform tasks while standing for long periods of time (60 minutes or more).
- ◆ Determine cleanliness of dishes, food surfaces, and kitchen area.
- ◆ Requires on-site living, including shared staff quarters.
- ◆ Occasional exposure to adverse weather and environmental conditions.
- ◆ Must be willing to work various shifts; days, early evenings, weekends.
- ◆ Extensive standing and walking.

### **Salary Information**

\$900 - \$1250/week depending on experience

### **Application Information**

Apply online at: <https://bluespruce.campbrainstaff.com>

### **Questions**

Contact: Sarah Hinton - Camp Director, [program@campbluespruce.org](mailto:program@campbluespruce.org)

*Some physical requirements of the Extra Allergy Coordinator position could be endurance including prolonged standing, some bending, stooping, walking long distances, hiking, climbing, and stretching; requires normal range of hearing and eyesight to record, prepare, and communicate appropriate information and the ability to lift up to 50 lbs; willing to live in a camp setting and work irregular hours with limited or simple equipment and facilities; and with daily exposure to the sun, heat, and animals such as bugs, snakes, bats, etc.*