JOB DESCRIPTION: CAMP CHEF

Tel Yehudah, Young Judaea's national teen leadership camp, seeks a reliable Chef to work as part of our Food Service Team in our large Jewish summer camp in Sullivan County, New York from early June to mid-August. The ideal candidate for this position has a background in food service and a strong professional disposition.

Essential Job Functions:

• Under the direction of the Food Service Director and Executive Chef, assist in creating a positive team environment.
• Ability to work with all staff as a strong active team member to develop best work practices and problem solve.
• Assist Food Service Director and Executive Chef to supervise, train and support kitchen staff.
• Oversee food service operations when Food Service Director or Executive Chef is unavailable.
• Learn and follow kitchen routines and take initiative to increase knowledge of kitchen duties and practices.
• Demonstrate proper knife handling and cutting, chopping and slicing techniques.
• Daily preparation and cooking of various meal components while ensuring kitchen prep, cooking and cleaning tasks are completed in a timely manner and meet quality controls set by management.
• Follow proper procedures for food receiving, handling and storage.
• Maintain quality kitchen environment by practicing proper cleaning, safety, sanitation and organizational skills.
• Follow portion controls and presentation specifications as set by the Food Service Director and the Executive Chef.
• Under supervisions of the Food Service Director and Executive Chef, prepare large amounts of food; adjust recipes by expanding or reducing amounts of ingredients.
• Ensure timely preparation and serving of quality meals with ample selection and nutrition.
• Ability to make meals to satisfy a variety of food allergies and preferences, including gluten free, vegetarians and vegans.
• Ensure all aspects related to the Food Service Department are at or above minimum standards required by the New York State Health Department.
• Follow all staff policies and procedures to ensure a safe work and living environment.
• Perform other duties as required.

Requirements:

• Three year minimum experience in food service
• Strong understanding and knowledge in proper use and maintenance of all kitchen equipment
• Ability to accept guidance and supervision
• Demonstrated ability to perform essential functions under pressure
• Demonstrated ability to work cooperatively as a team member
• Ability to observe staff behavior, assess its appropriateness, enforce appropriate safety regulations and emergency procedures, and apply appropriate management techniques
• Willingness to reside at summer camp for entire camp period
• Applicant must be at least 21 years old

More information and to apply visit: http://www.telyehudah.org or call 917-595-1900.