

## **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.