Overview: YWCA Vermont seeks an experienced Food Service Professional to work with our kitchen staff team to provide nutritional and healthy meals for 180 campers and staff between June and August*. This position involves teamwork with the kitchen staff team (3-5 staff), direct food and meal preparation, cleaning and dishwashing, and work approach that supports YWCA Vermont Camp Hochelaga’s philosophy of creating opportunities for women’s growth, leadership, and power in order to attain a common vision of peace, justice, freedom and dignity for all people and the elimination of racism.

*The exact dates are dependent on your specific role, which certifications/trainings you will be a part of, and our seasonal calendar for camp – we will discuss with you the exact dates during the interview/hiring process

Salary: This position is classified as seasonal, exempt. Salary is based upon applicant’s skills and experience. Room and Board are included.

Responsible to: Camp Chef and Camp Director

Desired Qualifications:

- Hands-on meal preparation for approximately 150 staff and campers weekly
- Safety and skills knowledge around cooking and ingredients preparation
- Knowledge in composting, gardening and recycling
- Knowledge of Summer Meals Program through the State of Vermont
- Positive team centered work ethic, active interest in collaboration with co-workers
- Maintaining food quality and sanitation standards
- Desire and ability to cook for and work with children and adults in a camp setting
- Desire to support young kitchen staff or staff in training with a vested interest in a culinary career path

Specific Responsibilities:

- Model enthusiasm and passion for healthy, balanced meals for kids of all ages.
- Collaborate with kitchen staff as a whole to prepare, serve, and clean up after meals.
- During staff training, participate in training segments that relate to the food service program or are mandatory for all summer staff.
- Be knowledgeable about the eating habits / diets of staff and campers.
- Support menus that accommodate campers and staff with unique dietary needs in healthy and appealing ways.
- Uphold sanitation standards as set forth by the Vermont State Health Department and outlined by the Camp Chef during staff training week.
- Lead by example in observing and enforcing camp rules and safety regulations.
Duties may be reassigned and other duties may be assigned as required by the Camp Chef or Camp Director.

Essential Functions:

- Ability to communicate and work with a variety of age groups and provide necessary instruction to staff and campers.
- Ability to observe kitchen staff and camper behavior, assess its appropriateness, enforce appropriate safety regulations, and emergency procedures, and apply appropriate behavioral management techniques.
- Visual and auditory ability to identify and respond to environmental and other hazards related to the activity or area.
- Physical ability to lift/ unload/ move food and supplies to storage, preparation or service areas for each meal.

YWCA Vermont Camp Hochelaga Kitchen Staff Position Policies:

- Kitchen staff who are offered salaried positions that include room and board are expected to support in the preparation, serving, and cleanup tasks surrounding two out of three daily meals. The schedule regarding which of the two meals each staff is scheduled for is decided by the Camp Chef. The summer season does include 3-4 full weekends. These weekends fall during 2 or 4 week residential camp sessions, meaning that all three meals are served to campers and staff during these weekends. During all other season weekends, meals are only served Saturday breakfast and Sunday dinner. The Camp Chef negotiates a rotating schedule for coverage of these weekend meals with kitchen staff at the start of the season.

YWCA of Vermont, Inc. does not discriminate in employment opportunities or practices on the basis of race, color, religion, sex, national origin, age, disability, or any other characteristic protected by law.

YWCA Vermont Camp Hochelaga
76 Pearl Street, Suite 205, Essex Junction, VT 05452 | 802.862.7520
www.ywcavt.org | contactus@ywcavt.org