

CAMP WAR EAGLE

CULINARY DIRECTOR OF RETREATS

JOB DESCRIPTION

The Amazing Camp War Culinary Director of Retreats is an integral part of camp and is a position designed for one who can help to run the culinary program during the retreat season in the fall and spring and support the summer program.

Responsibilities

Culinary Director duties include, but are not limited to the following:

Retreat Season

- *Work with retreats director to develop and execute menus for groups of 50-300*
- *Ordering and receiving of food*
- *Staff scheduling and management for events and retreat kitchen staff*
- *September-November, March-April, weekends required*

Summer Camp Season

- *Support Chow Hall Director in the execution of menu items for 1,200 onsite staff/campers*
- *Direct seasonal kitchen assistants*
- *Inventory and receiving lead*
- *Mid- May through first week of August*

Year-Round

- *Maintain food safety standards*
- *Pursue excellence in operations*
- *Promote efficiency and creativity in food service operations*
- *Routine cleaning and maintenance of equipment*
- *Support the mission of Camp War Eagle by assisting with facilities, community engagement and/or other departments as assigned*

Essential Functions

- *ServSafe Manager*
- *Previous experience in production kitchens*
- *Christ-like leadership*

