



POSITION DESCRIPTION: Head Chef

Camp Solomon Schechter, founded in 1954, is the premier Jewish camping experience in the Pacific Northwest. Our Shabbat-celebratory and kosher camp is independent and offers an innovative Jewish experience for youth of all denominations. While our largest numbers of campers come from Washington, Oregon, and British Columbia, we have campers who come from across the United States and from Israel.

Schechter is also the home of the Stampfer Retreat Center, which is the perfect setting for conferences, retreats, and special events from mid-August through mid-June annually. The Center provides a welcoming, safe, and fun camp environment, steeped in the values of integrity, respect and equitable treatment. Our natural setting, open to all, is a unique and inspiring environment that promotes a sense of community and personal growth through art, culture, sports, and environmental education.

The property is located an hour south of Seattle and two hours north of Portland just outside Olympia, Washington. Our spectacular 175-acre wooded facility features breathtaking views of our very own Lake Stampfer, where campers can swim and boat. Hiking in the untouched beauty of our own forests and protected wetlands augments our exciting outdoor program. We also have campsites along the banks of the Deschutes River.

Schechter and the Stampfer Retreat Center are poised to grow significantly over the next five years. We recently built a brand new 5,400 sq. ft. kosher kitchen with dedicated meat, dairy, and pareve sections. In terms of meal preparation, our growth equates to increasing from less than 900 meals daily to over 1,200 during summer and tripling our retreat center business, to the point where the kitchen is running seven days a week for most of the year.

Schechter is seeking an energetic and highly motivated individual to serve as the Head Chef. The ideal candidate, in addition to leading their cooking team in the preparation of nutritious and tasty, kosher food for large groups, will have exceptional customer service skills, food service oversight, and the ability to grow with the organization. The position reports to the Executive Director.

Responsibilities

- Lead the cooking team in preparing nutritious and tasty meals and snacks that also meet the various special dietary needs of campers, staff, and customers. All meals must be kosher and nut-free.
- Hire, train, supervise, and review all cooking team members.
- Responsible for all kitchen administration:
 - Budgeting, cost control, and reporting;
 - Order all food and supplies; and
 - Maintain an inventory management system.
- For summer camp, create healthy and varied menus designed for the age-groups served.



- For retreat center business, work closely with customers to develop menus that fulfill their needs, while maintaining our kosher and nut-free facility.
- Maintain a high level of customer service.
- Ensure consistent quality and quantity of food.
- Keep supply room, coolers, and freezer clean, organized, and to code.
- Ensure a clean and sanitary kitchen and dining room, in compliance with all requirements of the Health Department, Serve Safe, and the American Camp Association (ACA).
- For summer camp, interact with campers and staff that may include a culinary program where a small group of campers are taught the basics of cooking.
- Ensure kashrut guidelines are met; and
- Other relevant duties pertaining to food service, as assigned.

Qualifications

The successful candidate will possess the following:

- High School degree required with post high school study in Culinary Arts and/or Business strongly recommended
- Strong cooking and food-preparation skills
- Strong decision-making skills
- Strong organizational skills
- Upbeat personality and good social skills
- Able to produce timely, quality meals on a budget
- Proactive, punctual, and a great communicator (must read, write, and speak English)
- Demonstrated success supervising, coaching, and mentoring staff in a similar hospitality environment
- Willingness and ability to learn about and follow the camp's kosher policies and practices
- Able to work within a budget and purchase supplies efficiently
- First Aid certification

Physical Requirements:

- Able to lift and carry 50 pounds and perform tasks while standing/walking for long periods of time (60 minutes or more).
- Able to see, hear, and respond to environmental and other hazards of the site and facilities, as well as camper and staff behavior.
- Able to safely and properly use kitchen equipment.

Required Experience:

- Must have at least 2 years of experience in an institutional or large food service setting
- Knowledge of and experience in food service: ordering, inventory, budgeting, food preparation, family-style serving, buffet serving, cleaning, and institutional kitchen equipment.
- Experience in staff supervision.

To Apply

This salaried position is full-time (\$50,000 - \$65,000 annually, DOQ) with benefits (vision, dental, health, sick, and vacation) upon completion of the probationary period. Please submit your cover letter and resume to jnobbe@campschechter.org. Only those whose applications are being considered will be contacted.

Camp Solomon Schechter is an equal opportunity employer and considers applicants for all positions without regard to race, color, gender, marital or veteran status, sexual orientation, age, political ideology, national or ethnic origin, disability, actual or perceived medical condition, or any other characteristic protected by applicable law.