



Common Ground Center
Summer Head Chef

Start Date: June 28

End Date: August 16

The summer head chef will be responsible to the Common Ground Center (CGC) Kitchen Coordinator for meal preparation during the following programs: Camp Kaleidoscope (June 28-July 2) , Camp Outright (July 3-19) and Camp Common Ground (July 27 - August 16). 17.50-19.50/hr, room (tenting) and board during programs included.

Job Description

- Working with Kitchen coordinator to create/follow a menu;
- Upholding the safety and cleanliness standards of the CGC kitchen throughout the program;
- Taking direction from the kitchen coordinator to ensure that the dietary needs of all campers and camp staff are being met in an equitable way;
- Working with prep team for Dinner and Lunch preparation;
- Bottom lining the clean-up of cooking areas after each meal;

Requirements & Skills

- Relevant food service experience in residential, restaurant or school setting;
- Flexibility in planning and creative problem solving;
- Good communication skills and patient management style;
- Experience with **Vegetarian** cooking for large groups;
- Comfort with same sex families, LGBTQ campers, and people from all religious, ethnic and economic backgrounds.

Please send resume along with references to flannery@cgcvt.org