



Head Chef Horizons Day Camp

The mission of the Aloha Foundation is to inspire people of all ages to learn, explore, grow, and become their best selves.

Position Summary

The Aloha Foundation is seeking a qualified, passionate, and inspirational Head Chef. The Head Chef's primary responsibility is to take excellent care of our campers and staff by providing excellent food service.

The Head Chef oversees all kitchen operations while working with staff to provide delicious, wholesome, child-friendly meals for campers and staff. This position offers the opportunity to lead a team while preparing quality meals in a positive, friendly environment. The season runs from early June to mid-August. This seasonal position includes a competitive salary and the opportunity to spend the summer in a beautiful lakeside setting in Vermont. The salary status is non-exempt, thereby you are entitled to be paid overtime for work in excess of 40 hours per week.

Key Responsibilities

- Create and maintain a positive and professional child-friendly atmosphere with a sense of mutual respect, both in the kitchen and throughout the camp.
- Prepare delicious meals for 175-200 people with a variety of options for vegetarian, gluten-free, and dairy-free restrictions.
- Maintain superior food quality and sanitation standards in accordance with Vermont and American Camp Association guidelines and regulations.
- Ensure proper food handling and food safety practices. Maintain a high standard of cleanliness throughout the kitchen and storage areas.
- Effectively manage all kitchen staff with the involvement of the Food Service Director and Camp Director. Train, supervise and motivate a kitchen staff with a range of international backgrounds. Create staff schedules and communicate responsibilities.
- Work with the Food Service Director to order all food and supplies while meeting set budgets for each.
- Ensure proper receiving and storage of all food and supplies.
- Communicate and work with the Director or liaison regarding special events and general feedback on the kitchen operation.
- Other duties as assigned.



Day Camp Head Chef
March 15, 2023
Page 2 of 2

Requirements - Knowledge, Qualifications, Skills, Abilities

- Excellent cultural fit for the camp and the Aloha Foundation, passion for our mission and delivering it through food and food service.
- 5 or more years cooking experience—culinary degree a plus.
- 2 or more years of experience in a head chef position.
- Experience managing and training staff.
- Experience with purchasing food and supplies a plus.
- Experienced in food sanitation and safety - ServSafe certified a plus.
- Comfortable using a computer and online purchasing sites a plus.
- Able to work on feet for duration of shift.
- Able to lift and regularly move at least 35 pounds.

Compensation

Salary is commensurate with experience.

Schedule

- 40 hours per week
- 8-hour shifts
- Monday-Friday

About the Aloha Foundation

The Aloha Foundation is a Vermont-based non-profit organization that provides summer camps, family camps and education programs emphasizing simplicity, the outdoors and living in community. Our programs serve a range of campers and participants from children to older adults, individuals, groups, and families.

To request an application, please email humanresources@alohafoundation.org