Camp Moshava is a residential summer camp serving campers ages 8-17, that runs for seven weeks each summer. We are seeking a professional chef or cook for summer 2020 to oversee and prepare meals.

**Employment Status**: This is a part-time, seasonal, non-exempt position.

**Dates of Employment:** June 21 – August 9 (partial sessions possible)

**Days and Hours:** 30-40 hours/week, schedule TBD.

**Salary Range**: $20-30/hour, depending on experience.

**Benefits:** Camp tuition waived for camp age children.

**Relationships:**

The chef works closely with the Kitchen Manager to oversee the rest of the kitchen staff and coordinate ordering, meal planning, meal preparation, and meal service.

**Essential Job Functions:**

* Work closely with Kitchen Manager to plan meals and order food
* Oversee and put in practice food safety measures
* Prepare two meals a day, five days a week
* Provide support and learning to the other cooks

**Qualifications:**

* Experience in institutional or large food service setting required.
* Minimum Education: High School Diploma.
* Positive attitude, hard-working, loves working with young adults.
* Hiring is contingent upon passing Federal and State Criminal Background Checks.

**Physical Aspects of the Job**:

* Ability to effectively communicate orally.
* Ability to lift and carry 50 pounds.
* Ability to safely and properly use kitchen equipment.

Interested parties should submit resume and cover letter to [personnel@campmosh.org](mailto:personnel@campmosh.org).