BCWS Summer Camp Cook

Do you love to cook? Are you happy when you get to watch others enjoy food you've prepared? Consider coming out to BCWS to cook for a session! Some experience working in an industrial kitchen and cooking for groups of ~50 is necessary. Training and support are provided as you plan a menu, order food, and work with your assistant cook. Not ready to take on the entire kitchen by yourself? Co-cooking is also an option, depending on the session and your availability.

Blueberry Buckle, Orange Lunch, Peach Cobbler...so many delicious summer meals to choose from!

Responsibilities:

Plan a balanced menu for each session. There are years of menus on file to help you plan. You should run a menu by a Director before ordering. They can help you determine amounts needed for ordering, and ensure that you're planning a balanced menu.

Order food through Schencks each Wednesday, purchase produce through Smith's or Spring Valley Market, and compile a list of all other items needed from a grocery store.

Prepare three meals daily, with the help of an assistant cook. (Assistant Cook will manage setup/clean up from snacks, with your guidance in the planning and ordering process.)

Work with the kitchen manager (Greg) to oversee all stages of preparation and clean up so that the kitchen is in accordance with the regulations of the Health Department of West Virginia.

Make sure dishwashers are doing quality clean-up. Be a tactful and encouraging first line of action, but get assistance from a Director or Greg as needed.

Work with overnights manager to order and set up food for hiking trips and sleep-outs. Work with a director to order for cook-outs and intersessions.

About us:

The <u>Burgundy Center for Wildlife Studies</u> (BCWS) is the mountain campus of the <u>Burgundy Farm Country Day School</u>, a progressive school where priorities include diversity, nature, and environmental sustainability.

Among summer camps, the Burgundy Center for Wildlife Studies stands out for its small size, having a nature/outdoor focus, supporting a friendly, non-competitive community, and for living on the land according to the standards we profess. We count among our strongest assets the beautiful wildlife sanctuary that we call home, the energetic, knowledgeable, imaginative, caring staff who set the tone, and the traditions that have withstood the test of time. Our camp inspires creativity, respect, and growth, bringing campers back year after year and our school programs, which spiral learning about a special place and its life and ecosystems, inspires school students and parents to become better stewards.

Burgundy Farm Country Day School actively maintains its commitment to equal opportunity for all employees. To fulfill this commitment, we recruit, hire, promote, and retain individuals in all job titles without regard to race, gender (including pregnancy, childbirth and related medical conditions), religion, age, national origin, sexual orientation, military status, or disability.