

IDENTIFYING INFORMATION

Title: Head Cook & Assistant Food Service Director, Camp Ondessonk, Ozark, IL

Status: Full-time

Reports to: Food Service Director

Direct Reports: Hourly Kitchen Staff, Summer Kitchen Staff

Compensation: \$30,000 - \$38,000 per year, and benefits package, (additional compensation negotiable)

Benefits: Health insurance, dental/vision, and retirement package. Full or partial compensation for conference attendance, certifications, and professional memberships.

Camp Ondessonk has proudly served summer campers since 1959. Our summer camp programs provide experiences that encourage young people to have fun, grow spiritually, make friends, gain self-confidence and self-esteem, and develop values. Camp Ondessonk offers programs to many different groups throughout the year. During the fall, winter, and spring we offer outdoor education programs to school and youth groups, team building, conference and retreat facilities, and a variety of specialty weekends, volunteer work weekends, and open houses. Camp Ondessonk is owned and operated by the Catholic Diocese of Belleville, IL, and people of all faiths are welcome to enjoy Camp Ondessonk.

Our Mission and Vision: The Mission of Camp Ondessonk is to provide exceptional outdoor and spiritual adventures empowering kids of all ages. Our Vision, inspired by our Catholic tradition and commitment to the growth of people and faith, is to operate a world-class camp in a spectacular natural environment, inspire leadership, self-confidence, and lifelong learning, and promote stewardship and appreciation of God's gifts.

QUALIFICATIONS AND REQUIREMENTS:

- 2 Years of Experience
- Food Service Manager Certification – or willingness to obtain in 30 days of employment
- Minimum twenty-one (21) years of age
- Valid state driver's license
- First Aid/ CPR/ AED Certification
- Positive attitude, professional demeanor, open mind, and a good heart
- Solid work ethic, sense of professional ownership, and strong organizational skills
- Flexibility, adaptability, and desire to foster a sense of community with the staff
- Strong communication, servant leadership, and customer service skills

MAJOR RESPONSIBILITIES AND ACTIVITIES

- Cook meals for school groups, weekend guests, summer campers, volunteers, and staff who are scheduled to receive Ondessonk-prepared meals or pack-outs.
- Ensure and cook appropriate meal alternatives that meet dietary restrictions of guests, campers, and staff.
- Provide excellent service to campers and other individuals receiving Ondessonk-prepared meals.
- Ensure that food services are being conducted in accordance with all applicable food preparation, handling, and serving regulations for the state of Illinois.
- Assist in training & supervision of kitchen staff and volunteers
- Ensure that the agency's kitchen spaces, all food storage areas, and the main dining hall are kept in a clean and sanitary condition. Including slower season deep cleaning of all spaces.
- Assist Food Service Director with inventory control, and menu creation suggestions
- Assist the Food Service Director to make deliberate developments and improvements to Camp Ondessonk's food service efforts and procedures.
- Other duties as assigned by or in support of Camp Ondessonk.

Interested candidates are invited to email a cover letter, resume, and list of professional references to nolan.hurst@ondessonk.com