



**ADVENTUROUS**  
Christians

## **Job Description**

# **Retreat Kitchen Supervisor**

### **General Qualifications:**

- Must be a committed and joyful follower of Christ.
- Must have a passion for working with people.
- Must be motivated, hard-working, and servant-hearted.
- Must work well with others and be able to function as a member of a team.
- Must exhibit patience and grace while working with retreat guests.
- Certified in American Red Cross CPR & First Aid and Life Guarding.

### **Wages:**

- \$215/week, plus Room & Board
- 2 days off per week
- Commitment from September – May

## **KITCHEN SUPERVISOR**

### **Responsibilities:**

- Over-all responsibility of a commercial kitchen.
- Keep kitchen area clean at all times and is operated under the health standards of the Minnesota State Board of Health. Includes daily checklists and standards to follow.
- Preparing meals for staff and guests routinely.
- Assists in menu planning.
- Keep inventory, grocery lists, stocking supplies, preparing food and baking.
- In charge of kitchen help/volunteers and is expected to ensure that the guidelines are followed.
- Organizing and responsible for summer trail food preparation. Includes inventory, packing, baking trail food.
- Involved in leading daily devotions and willing to share Christian faith with retreat groups.
- Includes work in other areas of camp when the need arises, such as:
  - Hosting guests.
  - Helping on projects, cleaning & maintenance especially during off-retreat season.

### **Qualifications:**

- Welcoming, inviting, and hospitable.
- Good communicator to staff and Directors.
- Demonstrate leadership capacity.
- Time management.
- Able to work long days on foot.
- Able to live in a remote location with rustic housing.
- Enjoys living and serving in a wilderness setting.