



ADVENTUROUS
Christians

Job Description

Kitchen Supervisor Summer 2021

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 June - August

KITCHEN SUPERVISOR

Responsibilities:

- Over-all responsibility of a commercial kitchen.
- Keep kitchen area clean at all times and operating under the health standards of the Minnesota State Board of Health. Includes daily checklists and standards to follow.
- Prepare meals for staff and guests routinely.
- Assists in menu planning.
- Keep inventory of food and supplies. Includes make grocery lists, restocking supplies, preparing food and baking.
- In charge of kitchen help/volunteers and is expected to ensure that the guidelines are followed.
- Organize and maintain summer trail food. Includes keeping inventory, packing and baking trail food.
- Participate in leading daily devotions and willing to share Christian faith with guest groups.
- Work in other areas of camp when the need arises, such as
 - Hosting guests
 - Helping on projects such as cleaning & maintenance

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.