

YMCA CAMP BELKNAP

SOUS CHEF

JOB DESCRIPTION

Job Title: Sous Chef

Organization Overview: YMCA Camp Belknap (“Belknap”) is an all-boys summer resident camp in Tuftonboro, New Hampshire. Founded in 1903, it is an independent non-profit organization affiliated with the national YMCA.

Job Objective: Responsible for the day-to-day operations of the Camp Belknap Kitchen/Dining Hall.

Reports To: Food Service Manager

Position Classification: Seasonal, Full-time Salaried Employment (June 1 through August 30)

Consults With: Food Service Manager, Kitchen Staff, Directors

Responsibilities:

Food Preparation and Management

- Assure all meals are cooked on time and prepared at a high quality.
- The health and safety of the kitchen is maintained at all times.
- Review all food deliveries for quality and appropriate billing.
- Manage all kitchen staff with coordination of the Head Chef/Food Service Manager.

Staff Management and Coordination

- Work collaboratively with all kitchen staff.
- Assist in training the kitchen staff, assuring that they understand their roles and responsibilities

Health and Safety

- Assure the kitchen and dining hall always maintains a high level of cleanliness and organization.
- Assure the kitchen/dining hall meets all state, federal, and camping requirements.
- Assure that the kitchen and dining hall are a safe environment to work.
- Identify any safety or health concerns immediately to the Directors.

Qualifications:

- Experience working in a kitchen environment.
- Highly organized
- Self-motivated with the ability to multi-task.
- Ability to work well with others in a summer camp environment.
- Ability to work in a hot, humid, and fast paced environment.

Physical Demands:

- Lifting heavy boxes, containers of food, and equipment weighing up to 50 lbs.
- Standing for extended periods of time
- Extended exposure to kitchen heat and humidity, and handling hot pots and pans
- Safe handling of kitchen equipment, including sharp knives, etc.