



Camp Stella Maris Kitchen Staff

Every position at camp is vital to success but not much has the power to make or break a week quite like food service. Campers write home about the food and hearing about positive experiences comfort parents.

Delicious meals fuel campers through jam packed days and act as a huge boost to staff morale.

Kitchen staff earn \$300+/week (or \$13.20-\$22.50/hour) based on position, experience, and qualifications.
(Includes room and board.)

General Expectations of Kitchen Staff

Working in a kitchen during the hottest months of summer is challenging. Kitchen staff are expected to take on these challenges with a positive attitude and friendly demeanor. Although there are no child supervisory responsibilities during meal shifts, all staff are expected to use language and behave in a manner that is appropriate for children at all times. Kitchen staff will have direct interactions with campers during meals and are expected to be courteous, friendly, and helpful.

FOOD SERVICE DIRECTOR

Reports directly to the Camp Director and is responsible for the overall operations of the kitchen/dining hall. Supervises and manages kitchen staff and works closely with Head Cook/Chef for development of the menu, budgeting, ordering, and ensuring compliance with health and sanitation guidelines. Continuously monitors food service operations and implements changes to increase efficiency and overall experience.

HEAD COOK/CHEF

Reports directly to the Food Service Director and is responsible for all aspects of food preparation. Supervises and manages assistant cooks and works closely with the Food Service Director for development of the menu, budgeting, ordering, and ensuring compliance with health and sanitation guidelines. Responsible for ensuring that food is stored and prepared safely, there is variety at each meal and that there is enough food.

ASSISTANT COOK

Reports directly to Head Cook/Chef and is responsible for the safe preparation, cooking and serving of food according to menus.

KITCHEN STAFF

Reports directly to the Food Service Director and is responsible for assisting in overall maintenance and upkeep of kitchen/dining areas, preparation of meals, and plating and serving meals.

3 Options:

Commuter Kitchen Staff- Do not live on camp, make an hourly wage and work from 20-40h/week.

International Kitchen Staff- Live on camp, work up to 60h per week and earn a weekly stipend.

Live-in Kitchen Staff- Kitchen and programming responsibilities. Technically considered a cabin staff position because work kitchen shifts and are assigned to child supervisory roles.

More About Kitchen Staff

INFO ABOUT MEAL SERVICE

BREAKFAST: Campers' arrival staggered from 7:30am-8:30am and food is served cafeteria style.

LUNCH: There are two lunch seatings (12:20p-12:50p & 1:00p-1:30p), food is served family style and day camp staff and campers join.

DINNER: There are two dinner seatings (5:20p-5:50p & 6:00p-6:30p), food is served family style.

LONG WEEK (Sun-Sat): Dinner on Sunday; Breakfast, Lunch and Dinner M-F; Grab 'n Go Breakfast Saturday

SHORT WEEK (Sun-Fri): Dinner on Sunday; Breakfast, Lunch and Dinner M-R; Breakfast & Lunch Friday

TYPICAL KITCHEN STAFF SHIFTS

BREAKFAST 6:30-10:00

LUNCH 11:00-2:30

DINNER 4:00-7:30

*Specific hours/shifts for cooks will be determined by the Food Service Director and Head Cook/Chef

MEAL COUNTS

RESIDENT CAMPERS: (Breakfast, Lunch & Dinner) 250-310

LIVE-IN STAFF: (Breakfast, Lunch & Dinner) 80-90

DAY CAMPERS: (Lunch Only) 40-50

NON-KITCHEN COMMUTER STAFF: (Lunch Only) 15-20