



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 overall food service operations. Plan menus, order food, maintain inventories and cook. Supervise, support, coach, direct and coordinate other cooks and kitchen staff to ensure that operations are safe, efficient and in compliance with sanitation rules and regulations. Continuously monitors food service operations and implements changes to increase efficiency and overall experience.

DINING HALL MANAGER

Reports directly to, and works closely with, the Food Service Director. Responsible for managing, supporting, and supervising kitchen staff in the set-up, serving, break-down and cleaning of dining hall. Ensures compliance with health and sanitation guidelines.

COOK

Reports directly to the Food Service Director. Prepares, cooks and serves food according to menus planned by Food Service Director. Ensures kitchen area is maintained in accordance with NYSDOH requirements.

KITCHEN STAFF

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

3 Options:

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:

- Staggered arrival from 7:30am-8:30am
- Food is served cafeteria style

LUNCH:

- Two seatings (12:20p & 1:00p)
- Food is served family style
- Day camp staff and campers join the first meal

DINNER:

- Two seatings (5:20p & 6:00p)
- Food is served family style

LONG WEEK (Sun-Sat):

- Sunday: Dinner
- Monday-Friday: Breakfast, Lunch and Dinner
- Saturday: Grab 'n Go Breakfast

SHORT WEEK (Sun-Fri):

- Sunday: Dinner
- Monday-Thursday: Breakfast, Lunch and Dinner
- Friday: Breakfast & Lunch

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

MEAL COUNTS

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

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

DAY CAMPERS: (Lunch Only) 40-50

COMMUTER STAFF: (Lunch Only) 15-20