



**Food Service - Culinary  
Paid Internship/ Co-op  
\$18 - \$21 / hr.**

Camp Stella Maris is currently seeking interns for their Summer Camp 2024 Food Service Team who are interested in acquiring real-world experience while enhancing their culinary skills.

Located 30 minutes south of Rochester on Conesus Lake in Livonia, New York, Camp Stella Maris was founded in 1926. For nearly a century, it has been a shining star in the lives of hundreds of thousands of campers from the surrounding area and beyond. CSM strives to create a fun, safe, and caring environment for campers of all ages while fostering their spiritual, physical, and emotional growth.

At Camp Stella Maris, everyone is embraced, respected, and valued for their unique qualities. They celebrate human diversity and strive to create meaningful opportunities for personal connections that acknowledge, encourage, value, and respect our differences and similarities. The camp is committed to providing a safe, welcoming, and respectful atmosphere where everyone can feel at ease.

CSM's 8-week Summer Camp programs serve children ages 5-17. While spending a week on the 33-acre property, campers enjoy areas such as Waterfront, Ballfield, Adventure, Spiritual, and Arts & Nature.

An internship at CSM is a great opportunity to gain professional work experience in the food service industry. As an intern, you will deepen your understanding of essential restaurant skills and gain hands-on knowledge in preparing, cooking, and baking food in large quantities. You will also work with modern cooking utensils, appliances, and equipment, and learn proper safety and sanitation policies and procedures. Join us at Camp Stella Maris and take the first step towards your successful career in the food service industry!

During this internship, you will:

- Practice methods of preparing, cooking, and baking food in large quantities.
- Ensure special diets are accommodated by reviewing menus and preparing food properly.
- Use modern cooking utensils, appliances, and equipment.
- Network with others in the industry.
- Learn basic cooking methods and techniques.
- Experience basic kitchen safety, knife safety, and sanitation principles.
- Learn family style and buffet plating skills.
- Acquire skills in proper food service safety and sanitation.
- Become proficient in how to properly store food by adhering to food safety policies and procedures.
- Set up and break down (clean and sanitize) workstations including prep tables, and service counters.
- Practice 21st-century skills such as collaboration, communication, creative thinking, and flexibility.