



Lewis and Clark Scout Reservation

Kitchen Manager (Head Cook)

Position Description

Immediate Supervisor

- Responsible to the Camp Director

Qualifications

- At least 21 years of age
- Thorough knowledge of ALL applicable standards (both BSA and state)
- Thorough knowledge of council and camp risk management policies
- Strong public speaking and communication skills
- Registered with the BSA
- Computer Skills Responsibilities

Responsibilities

- Directly supervises the Dining Hall Staff
- Assures cleanliness of Kitchen, Storage and Work Areas
- Assures that meals are served on time
- Assists in keeping records of food use and coordinates food and supply orders with Business Manger.
- Gives leadership to kitchen staff in directing all areas of the kitchen operation
- Participates in camp wide events as duties permit.
- Carries out other duties as assigned by the Camp Director

I have read and understand this position description. (returned with packet)

Name: _____

Sign: _____