



THE CAMPSITE AT SHIELD RANCH

Shield Ranch Barton Creek is 6,400 acres of ecologically diverse wildlands in Central Texas, sustainably managed for the benefit of people and nature. We began in 1938 as a family ranch located along Barton Creek, just 18 miles from downtown Austin. At Shield Ranch, stewarding and protecting Texas ecosystems is our solemn purpose. Together, we can ensure it will stay wild for good.

The Shield Ranch Foundation recently developed the Campsite at Shield Ranch. The open-air, off-grid and sustainably built facility provides transformative year-round outdoor experiences and serves as the permanent home for Camp El Ranchito. The summer camp Line Cook will report directly to the Head Cook.

Our Culture and Values

- Practice Stewardship
- Work Together to Foster Community
- Learn, Teach and Grow
- Extend Welcome
- Build Trust

Summer Camp Line Cook Job Description

As the Line Cook for the Campsite at Shield Ranch during El Ranchito summer camp, you must have a strong desire to provide a high level of hospitality by supporting the overall food service operation of the Campsite, including preparation, service, sanitation, and organization in a licensed commercial kitchen. You must follow meal planning to provide nutritious, well-prepared, tasty meals and snacks for all campers, staff and guests that meet most dietary restrictions. You will learn and grow in your kitchen experience and should have a passion for food. The Campsite is an off-grid, open-air facility with no climate control so an interest in the outdoors is needed.

General Responsibilities

Maintain a strong work ethic in meal and food preparation, sanitation, safety, punctuality, teamwork, and hospitality. Requires work on some weekends and evenings.

Responsibilities include but are not limited to the following:

- Demonstrate and promote the Campsite culture always positively representing our values.
- Work within the team to cultivate a positive work environment.
- Support the Campsite's food service:
 - Help the Head Cook prepare nutritious meals and snacks for groups of approximately 65 campers and staff
 - Follow recipes to Head Cook standards

- Cook and serve meals in a safe, efficient, and timely manner
- Prepare and cook food as the menu indicates and follow meal plans and recipes collaboratively
- Help prepare food, including: washing, peeling and chopping, roasting, broiling, grilling, frying, baking
- Maintain proper food temperatures and assess condition of food
- Support individual dietary needs/concerns of guests
- Wash utensils, pots and pans, prep and dining dishes
- Maintain organization of food, equipment and supplies
- Maintain high standards of cleanliness and sanitation
- Adhere to all established health code regulations
- Follow safe and proper methods of operating different kitchen appliances and utensils
- Reduce waste, reuse items, compost and recycle as much as possible
- Be dependable, punctual, accountable, and have good time management
- Active listening skills and open communication

Physical Requirements/ Working Conditions:

- Ability to work in a standing position for long periods of time (up to 8 hours)
- Frequently lift up to 40 pounds and occasionally team lift/move 50 pounds
- Manage physical activities such as standing, some bending, stooping, and stretching as well as daily exposure to the sun and heat and varying environmental conditions
- Ability to work in an open-air facility without climate control year-round.
- Varying schedule to include evenings, overnight, weekends, and extended hours as business dictates
- Capable of significant walking over uneven terrain
- Wear protective clothing and/or Personal Protective Equipment required by the work environment or governmental regulations

Requirements

- At least one year of cooking experience in food service
- Maintain active food handlers certification
- Team player with strong communication skills.
- Willing to work a flexible schedule and possible holidays.

Compensation: seasonal, up to 35 hrs/week, \$20/hour

- Employment dates June 1- July 14th
 - Staff Training: June 1st-6th
 - Camp Sessions: June 9th-14th, June 16th-20th, June 23rd-28th and July 7th-13th
 - Shifts will be scheduled with Head Cook to support or cover dinner or breakfast shifts during staff training and camp sessions
- Additional opportunities may arise spring, fall and winter to cook when community groups use the Campsite.