



THE CAMP SITE AT SHIELD RANCH

Title: Line Cook

Supervisor: Campsite Chef

Classification: Seasonal Hourly Employment

Employment Dates:

- Summer Employment dates June 1-July 17
 - Staff Training: June 1-4 (leadership only); June 6-11 (full staff)
 - Camp Sessions: June 14-19, June 21-25, July 5-12 and July 5-10, July 12-17
 - Shifts to be scheduled by Campsite Chef to support or cover dinner and breakfast shifts during staff training and camp sessions
- Additional opportunities may arise spring, fall and winter to cook when community groups use the Campsite.

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

Description

El Ranchito's mission is to connect children with the natural world by providing an extraordinarily fun and inspiring nature-immersion camping experience. Ninety percent of our campers qualify for free or reduced lunch at school and may not otherwise have the opportunity to attend a residential camp. We partner with El Buen Samaritano, Dell Children's Health Plan, People's Community Clinic, as well as other organizations to recruit campers. Nature Discovery Camp is an overnight camp for 4th-8th graders with 26 campers per session. Conservation Corps is an overnight camp for 9th-12th graders focusing on nature immersion, community building, leadership development, and job training. Program activities include nature hikes, swimming, field trips, a service project, healthy food, and nights under a starry sky.

The Campsite at Shield Ranch

Camp is at the Campsite at Shield Ranch, on a protected 6,600-acre wildland 20 miles southwest of central Austin. The artfully designed and off-grid permanent camp facilities are home to El Ranchito during the summer. The Campsite is designed to stay cool during hot days and to increase comfort and safety. The Campsite offers screened sleeping shelters, a screened open-air pavilion with gathering/dining space, an industrial kitchen, innovative sustainable systems for showers and evaporative toilets, and a safe place during inclement weather. With all solar and rainwater facilities, the Campsite models our conservation values. Our facility uses fans, shade, and breezes to stay cool. We do not have air conditioning.

Our Culture and Values

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

Line Cook Job Description

As the Line Cook for the Campsite at Shield Ranch, 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 & hospitality:
 - Help the Campsite Chef prepare nutritious meals and snacks for groups of approximately 65 campers and staff (during summer), and variety of group sizes with varying group demographics throughout the year.
 - Follow recipes to Campsite Chef 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 up to 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
- Wear protective clothing and/or Personal Protective Equipment required by the work environment or governmental regulations

Requirements

- A passion and curiosity for delivering food services
- Maintain active food handlers certification
- Team player with strong communication skills
- Willing to work a flexible schedule and possible holidays
- At least one year of cooking experience in food service (preferred)