



## Camp O-AT-KA Head Chef/ Kitchen Manager



### **About The Camp**

Founded in 1906 on the shore of Lake Sebago in Maine, O-AT-KA is a traditional residential camp for boys ages 8-16. We develop skills, instill confidence, and build character in a supportive family environment. We welcome campers and staff from a wide variety of backgrounds, and O-AT-KA seeks to bring them together by furthering common interests, promoting a sense of community, achieving progress towards goals, and fostering the development of lifelong friendships.

Camp O-AT-KA offers 30+ activities in athletics, the arts, waterfront activities, and outdoor skills, and sessions for the campers run from two to seven weeks. The camp is in the town of Sebago and directly on iconic Sebago Lake with approx. 150 campers and staff onsite each week.

### **About the Position**

Camp O-AT-KA is seeking an experienced food service professional who can effectively manage a kitchen including meal planning/prep, inventory management; and kitchen staff hiring, scheduling, and supervision.

The Head Chef reports directly to the Executive Director and oversees all kitchen operations while working with staff to provide delicious, wholesome, child-friendly meals. This position offers the opportunity to establish your own culinary team within a positive, friendly environment. Our commercial grade kitchen is in a dining hall that can seat 200 and the summer staff consists of the Head Chef, Assistant Chef, a dining hall manager, and 4-5 support staff.

The campers and staff are onsite from June 16 to August 10. The Head Chef will arrive in early June and be available through the beginning of September. This position includes a competitive salary, private housing, and the opportunity to spend the summer on a beautiful lakeside setting while partaking in all of camp's amenities. We also offer free camp tuition for staff children (or grandchildren). The typical schedule is 8-10 hour shifts, 6 days a week. Families and pets are welcome.

### **Primary responsibilities**

- Create and maintain a positive and professional atmosphere with a sense of mutual respect, both in the kitchen and throughout the camp.
- Plan and prepare 3 meals a day for approx. 150 people with a variety of options for allergies, vegetarian, gluten-free, and dairy-free restrictions.
- Maintain superior food quality and sanitation standards in accordance with the State of Maine and American Camp Association guidelines and regulations.
- Hire staff and oversee scheduling for time off throughout the season.
- Order all food and supplies while meeting set budgets for each.
- Ensure proper receiving and storage of all food and supplies; while managing inventory.
- Ensure proper food handling and food safety practices.
- Coordinate with other camp staff on food needs for out-of-camp trips and special events.

### **Basic position requirements**

- Excellent cultural fit for the camp, passion for our mission and delivering it through food and food service
- 3 or more years in a professional culinary environment preferred
- Demonstrated ability to manage a kitchen staff
- Experience with planning a menu, ordering, and inventory management
- Flexibility and creativity with adjusting to a changing environment
- Experience in food sanitation and safety—ServSafe required (must have prior to starting position)

Camp O-AT-KA is an equal-opportunity employer. All staff must pass a thorough background and criminal check. To apply, email Heather Plati, Executive Director, at [hplati@campokatka.org](mailto:hplati@campokatka.org). For more info on Camp O-AT-KA: [www.campokatka.org](http://www.campokatka.org)