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SUMMER 2020 Job Posting: Food Service Coordinator

Seasonal - Exempt

Camp Como is searching for an experienced cook who loves being around kids and working in a fast-paced, fun-filled environment. Every summer Camp has hundreds of kids come for four-day programs of adventure, worship, and ministry. Essential to our programming is great community around delicious and healthy meals!

Description and Duties

This is a seasonal position. The Food Service Coordinator will lead Camp's commercial kitchen throughout camp events. The Coordinator will direct seasonal kitchen staff during summer programming, June-July, and work independently for occasional weekend events in April, August, and September as scheduled.

The Coordinator will be responsible for maintaining the Camp Kitchen and Dining Hall, compliance with state health guidelines, supervising staff dish washers and servers, menu planning and ordering, and all associated needs of the Dining and Kitchen facilities.

Camp starts May 28 with approximately 20 seasonal college staff. Then Camp hosts four or five camps from early June through July. Camps can range from 40-200 persons. Generally these camps are Monday lunch through Thursday lunch.

Experience Required

Applicants will show at least 2-5 years' experience in a commercial kitchen, be familiar with Colorado Health Department Food Service guidelines and inspection process. Applicants will demonstrate a high level of organization and ability to plan and lead seasonal staff and volunteers.

Compensation

Commiserate with experience, this position will pay \$450-\$600 per week. Hours vary but will average 35-45 hours per week. Some weekends may be required.

Camp Como was established in 1964 as a ministry of the Christian Churches. Camp is a 501c(3) non-profit religious organization.