



Location: East Otis, Massachusetts

Compensation: \$800-\$1000 per week (DOE)

Dates: Approximately Late May to end of August

Benefits: Travel stipend, comfortable housing, healthy meals, access to camp facilities

Camp Description: The Berkshire Soccer Academy is a private overnight soccer camp for girls. We offer an elite training experience for girls, ages 10-16, in a traditional camp setting on a private lake in the Berkshires.

Scope of Work: The Head Chef will work closely with the Directors to provide nutritious food and snacks to over 125 campers and 75 staff daily. Daily responsibilities will include overseeing the menu planning, purchasing, delivery, preparation, and service of food at the Academy. The Head Chef will manage the Assistant Chef, along with 4-5 other kitchen staff members. This includes day off scheduling, feedback evaluations, and responsibility management. The Head Chef, along with every other camp employee, will have 1 regularly scheduled day off for every 6 working days and regularly scheduled time off during the work day.

Job Qualifications based on our Service Standards:

- ❖ Must have 5+ years of experience in food preparation and service.
- ❖ Serv Safe certified (or equivalent)
- ❖ Ability to work well under pressure and follow directions
- ❖ Must be excited about living in a rugged mountain setting and limited access to phone/internet.
- ❖ Ability to interact positively with other staff members and children ages 9 - 17
- ❖ Past summer camp experience, a plus.
- ❖ Ability to perform physical duties, lift approx. 60 pounds.

TRUST:

- Must be trustworthy and have a proven track record of following-through with commitments.
- Must communicate honestly, clearly, and calmly, in personal and professional settings.

WELL-BEING:

- Must demonstrate healthy habits and safe behavior.
- Must be a non-smoker.
- Must be committed to the safety and well-being of our campers.

CONNECTION:

- Must demonstrate proven success working in a small team.
- Must have proven success with both leading and following in a team setting.

PROFESSIONALISM:

- Must possess proficiency with knife skills other basic kitchen skills.
- Must have proven success meeting deadlines, completing projects and exceeding expectations.
- Must be organized, punctual, and maintain good personal hygiene.

POSITIVITY:

- Ability to interact positively with campers, families, and staff.
- Ability to work well under pressure and follow directions with a positive attitude.
- Must be able to demonstrate optimism and flexibility in the face of adversity.
- Must enjoy receiving constructive feedback, and improve from it.

Questions: Email paul@berkshiresocceracademy.com or call 1-800-326-9219

To Apply: Please visit our website www.berkshiresocceracademy.com and complete the Staff Application as thoroughly as possible.