

PART-TIME LEAD COOK

Camp Asbury
Hiram, Ohio

Part-Time, Year-Round, Flexible Hours, 20-30 hours a week.
\$16.00-\$18.00 per hour based on experience.

Come Cook Somewhere Different

Camp Asbury is seeking a dependable, experienced and hospitality-minded **Part-Time Lead Cook** to join our year-round food service team.

Located on 450 acres of woods, wetlands, streams, and meadows in Hiram, Ohio, Camp Asbury serves children, families, churches, retreat groups, schools and organizations throughout the year. Our kitchen is an important part of the hospitality we provide. Whether preparing breakfast for a weekend retreat group, serving lunch to a school group, or feeding a dining hall full of summer campers, our goal is to make every guest feel welcomed and cared for.

The Lead Cook helps make that possible.

This position is ideal for someone who enjoys cooking for groups, works well as part of a team, can take the lead when needed, and appreciates a work environment that is a little different from a traditional restaurant kitchen.

What You'll Do

As a Lead Cook, you will help provide high-quality meals for Camp Asbury's campers, guests, and staff while supporting the safe and efficient operation of our kitchen.

Responsibilities include:

- Prepare, cook, bake, portion, and serve meals according to established menus and schedules.
- Lead kitchen operations and supervises food service staff when assigned.
- Help ensure meals are prepared and served on time and consistent quality.
- Accommodate food allergies, dietary restrictions, and other special dietary needs with care and attention.
- Follow proper food handling, sanitation, storage, temperature control, and cleaning procedures.
- Help maintain the kitchen, walk-in cooler and freezer, pantry, storage areas, and dish room in accordance with applicable health and safety requirements.
- Coordinate food, supplies, and equipment for special events such as cookouts, picnics, receptions, outdoor meals, and other camp programs.
- Assist with receiving, storing, organizing, and rotating food and kitchen supplies.

- Create a welcoming environment by interacting with campers, guests, staff, and volunteers with friendliness, patience, and hospitality.
- Support the Food Service Manager and Camp Directors in maintaining a safe, organized, and effective food service operation.

During Summer Camp

During Camp Asbury's summer resident camp season, the Lead Cook also helps:

- Prepare and serve meals for campers and summer staff according to the camp schedule.
- Prepare and organize food for cookout, outdoor programs, adventure base "rustic" camping experiences, and potential off-site trips.
- Assist with food service portions of summer staff training
- Support a fun, welcoming, and positive camp environment for campers and staff.

What We're Looking For

The ideal candidate will have:

- At least **one year of culinary, food service, or commercial kitchen experience.**
- Experience in camp, school, healthcare, institutional, catering, or other high-volume food service preferred.
- Experience supervising or leading other employees.
- Knowledge of safe food preparation, sanitation, and food-handling practices.
- Ability to work effectively with people of different ages, backgrounds, and abilities.
- Strong communication, organization, and teamwork skills.
- Ability to remain flexible as schedules, group sizes, dietary needs and camp programming changes.
- A genuine commitment to hospitality and serving the needs of campers and guests.
- A desire to contribute to the mission and ministry of Camp Asbury and East Ohio Camps.

Current ServSafe certification and application Level 2 Food Protection certification are required.

Physical Requirements

This position requires the ability to:

- Stand and walk for extended periods during food preparation, meal service, and cleanup.
- Regularly work in a commercial kitchen environment.
- Lift, carry, move and load items weighing up to 50 pounds.
- Safely operate commercial kitchen appliances and equipment
- Read food labels, recipes, instructions, and safety information.
- Accurately measure dry and liquid ingredients and adjust recipes for varying group sizes.
- Effectively communicate with and supervise employees and respond appropriately during camp emergencies.

Reasonable accommodations may be made to enable qualified individuals with disabilities to perform the essential functions of the position.

Compensation and Schedule

- **\$16.00-\$18.00 an hour**, based on experience.
- Part time, year-round position.
- Up to 20-30 hours a week.
- Work schedule varies based on Camp Asbury's retreat, event, and summer camp schedule and may include some mornings, evenings, weekends, and holidays.
- Flexible scheduling based on camp needs and employee availability
- 90-day introductory period followed by a performance evaluation and wage review.
- Employee discount on camp merchandise.
- Workers' Compensation coverage.
- Up to four weeks of unpaid vacation annually when arranged in advance.

About Camp Asbury

Camp Asbury is a year-round camp and retreat located in Hiram, Ohio and a ministry of the East Ohio Conference of the United Methodist Church. We welcome campers, families, churches, schools, organizations, and retreat groups to experience community, hospitality, outdoor adventure and opportunities for spiritual growth.

At Camp Asbury, food service is more than putting meals on the table. It is one of the ways we care for the people who come through our doors. We're looking for a Lead Cook who takes pride in good food, a well-run kitchen, and makes people feel welcome.

Job Type: Part-time

Pay: \$16.00-\$18.00 per hour

Hours: Flexible

Work Location: In Person- Hiram, OH 44234