

Food Service Director

The role of the Food Service Director is to provide leadership for all aspects of the dining experience at Lutheran Island Camp, ensuring guests feel cared for, nourished, and comfortable. Our vision is to create an experience that exceeds the expectations of each of our guests in a loving and respectful manner while developing relationships with the groups so they grow to love Lutheran Island Camp and would desire to come back year after year. Our mission is to nourish people for joy-filled, Christ-centered life and service.

Responsibilities:

- Provide leadership, management, and direction to the Lutheran Island Camp kitchen. Most of our seasonal kitchen staff come in with little or no kitchen experience, so it is vital that the Food Service Director has the ability to train, supervise, and mentor college-aged staff members.
- Satisfy all requirements for applicable laws and rules for food service and be willing to acquire any needed certifications.
- Plan menus for all meals served at camp, including dining hall, cookout, and offsite trips with a willingness to innovate and ensure that meals are a highlight of the camp experience. Create a menu that appeals to adults and children, providing them with healthy meals, taking into consideration specific dietary needs, such as food allergies.
- Prepare or see to the proper preparation of all meals served at camp
- Purchase all food and supplies.
- Maintain appropriate inventory records
- Practice fiscally responsible ordering and usage of inventory while working within an approved budget
- Follow all appropriate codes and regulations regarding food preparation and storage and cleaning procedures
- Manage equipment maintenance, repair and replacement as needed
- Maintain overall appearance, cleanliness, organization and functionality of entire food service area.

Compensation and Work Flow:

- Salary is determined based on experience and years of service and as agreed upon by the employee and is reviewable annually.
- This is a general idea of how the schedule might work during the year. The actual hours and days might vary. The Food Service Director will start working in the kitchen towards the end of May and work through the end of October. During this time, they usually work 5 days a week from 6 am-1pm.
- Once we enter the fall season, the Food Service Director could move to the office to help with data entry, registration, marketing projects, and other tasks. There is also a possibility of supplementing with maintenance/groundskeeping tasks if this is of interest. We are willing to consider possible year-round or seasonal arrangements.