

## YMCA OF THE PIKES PEAK REGION

### CAMP SHADY BROOK

#### POSITION DESCRIPTION:

YMCA Camp Shady Brook, a branch of the Pikes Peak YMCA has opened its search for a full-time/seasonal Food Service Director. Successful candidates must be 21 years or older. This position is seasonal (Mid March through November). This person will be responsible for menu planning, budget management, ordering, meal prep and cooking for all groups including large number camper groups and high end conference groups. Must maintain a safe, clean kitchen, accommodate for dietary and food allergies, and provide good tasting healthy food.

#### MINIMUM CRITERIA FOR CANDIDATES:

- Must be at least 21 years of age or older
- Familiar with OSHA safety standards
- Current ServSafe Certification preferred
- 2-3 years experience cooking in a resident camp setting preferred
- All YMCA staff positions require certifications in CPR/AED/Professional Rescuer, First Aid and Oxygen Administration. Preferred candidates will have current certifications however training is available.

#### KEY FOCUS AREAS:

- Meal planning for groups ranging in size from 25-200
- Staff Supervision
- Equipment Maintenance
- Food preparation
- Kitchen Cleanliness
- Budget management
- Dietary and food allergy cooking experience (gluten free, celiac, nut allergies, vegetarian/vegan, etc.)

**SALARY RANGE:** Seasonal position. \$10,000-\$14,000/season depending on experience and contract dates. Room and board provided.

#### TARGET DATES FOR PROCESS

- Deadline for resumes.....Ongoing
- Interviews anticipated.....Ongoing

- Decision anticipated by.....ongoing
- Position start date.....mid-March 2016

Please apply online at [www.ppymca.org/careers/job-openings](http://www.ppymca.org/careers/job-openings) .For additional information on this job posting, please contact Kylie Aldaz, Director of Talent Management, at [kaldaz@ppymca.org](mailto:kaldaz@ppymca.org) or (719) 329-7219.