



Founded in 1928, Austin Sunshine Camps provides FREE overnight camp adventures for youth who receive free/reduced lunch and youth in foster care. We believe in the power of summer camp, and we believe that your ability to go to camp shouldn't be determined by how much money your family makes. Beginning in 2022, camp is held for 10 days and 9 nights. Summer staff have training and cleaning on day 11, and days 12-14 are off! ASC has two beautiful, unique camp locations:

Located in beautiful Turkey Bend Recreation Area, Lake Travis offers a rustic setting for up to 50 campers, aged 12-15, each session. Campers have the opportunity to swim in the lake, explore the hill country, mountain bike, participate in archery, play a variety of sports, experience our challenge course and more.

Zilker Lodge provides an amazing urban oasis for up to 75 participants, aged 8-11, each session. Campers have the opportunity to swim in Barton Springs, canoe on Lady Bird Lake, hike on the Barton Creek Greenbelt, play a variety of sports, experience our challenge course and more.

Decisions about placement for camp staff are made based on staff interest and camp needs. For more information about each unique camp location, please visit our website!

Kitchen Manager

About The Role

The kitchen is the center and heart of our camp. It's how we fuel our staff and our campers, it's how we feed our brains, it's what we run our schedule around -- it's not just cooking, but the kitchen maintains the heartbeat of all we do. We are looking for a food WIZARD: design delicious and nutritious meals, three times a day, while maintaining a strict budget! We know it can be done! We believe in the power of good food, and the magic it can produce in our kids.

The Kitchen Manager ensures our kitchen runs smoothly and complies with safety regulations, while managing all kitchen staff. Kitchen managers have proven culinary and management experience, and come to Austin Sunshine Camps with creativity, problem-solving, and exceptional time management skills. The Kitchen Manager will be responsible for ordering materials, supplies, and ingredients, supervising kitchen employees and organizing food orders, and overseeing the food preparation and cooking process for campers and staff daily. The Kitchen Manager will be responsible for storing all food products in compliance with health regulations, and ensuring the kitchen is clean and organized in compliance with all health and safety regulations as outlined by the Texas Youth Camp License and American Camp Association.

Option 1: Half Day (7 AM – 1:30 PM)
\$4,000

In-Person Training: May 18 - June 3
Term: June 10 - August 5, includes
some weekends

Option 2: Half Day (1 PM – 7:30 PM)
\$4,000

In-Person Training: May 18 - June 3
Term: June 10 - August 5, includes
some weekends

Option 3: Full Day (7 AM – 7:30 PM)
\$8,000

In-Person Training: May 18 - June 3
Term: June 10 - August 5, includes
some weekends

We're Excited About You Because

- You are 21 years old or older AND have a GED or high school diploma
- You have a minimum of 2 years of culinary experience or are a culinary arts student
- You have a Food Managers Certification, or you can obtain one before training
- You have an in-depth knowledge of food health and safety regulations
- You have the ability to work well with others
- You are able to work in a fast-paced environment and handle stress well
- You have excellent organizational and time management skills
- You have the ability to pass a national criminal background check

You're Excited About Us Because

- Our summer stipend is \$4,000 (half day) or \$8,000 (full day), and we provide all meals and snacks while camp is in session
- We have free lodging (either at Zilker Lodge or our Lake Travis location), including weekends and holidays
- You have days off! June 17-19, July 2-10, and July 22-24

To apply, visit <https://www.sunshinecamps.org/seasonalstaff/> and click

Apply Today!

Just so you know: We at ASC committed to creating a culture of inclusion and connection. We are able to grow and learn better together with a diverse community of families, campers, staff members, volunteers, and other stakeholders. The collective sum of the individual differences, life experiences, and knowledge we all bring makes us better as an organization. We respect and welcome the unique contributions that you bring in terms of education, opinions, culture, ethnicity, race, sex, gender identity and expression, nation of origin, age, languages spoken, veteran's status, color, religion, disability, sexual orientation and beliefs.