



Founded in 1928, [Austin Sunshine Camps](#) (ASC) provides FREE overnight camp 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. Camp is held for 4 sessions of 10 days and 9 nights each. Summer staff have training and cleaning on the afternoon of day 10, and days 11-14 are off!

ASC has two beautiful, unique camp locations:

- Located in the beautiful Turkey Bend Recreation Area in Marble Falls, [Lake Travis](#) offers a rustic setting for up to 55 campers each session, ages 12-15. Campers have the opportunity to swim in the lake, explore the hill country, play a variety of sports and games, experience our high ropes course and more.
- [Zilker Lodge](#) provides an amazing urban oasis for up to 80 participants each session, ages 8-11. Campers have the opportunity to explore Zilker Park, canoe on Lady Bird Lake, hike on the Greenbelt, make a variety of crafts, experience our challenge course and more.

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 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, 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.

Tentative Start Date: May 31st **Tentative End Date:** August 9th

We're Excited About You Because

- You are 21 years old or older
- 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

- Stipend of \$160/day, (~\$8,000 for full summer), pre-tax, plus all meals/snacks provided while camp is in session
- Free lodging (either at Zilker Lodge or our Lake Travis location), including 4 days off in between camp sessions and an 11-day mid-summer break

To apply, visit <https://ascstaff.campbrainstaff.com/>

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.