



About Austin Sunshine Camps

Founded in 1928, [Austin Sunshine Camps](#) (ASC) provides FREE overnight camp for youth who qualify for free/reduced lunch or are 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 members live on site for the duration of each camp session. On the afternoon of day 10, after campers have departed, staff members participate in training and camp cleanup, and then have 3 days off before the next session starts, plus an 11 day mid-summer break!

ASC has two beautiful, unique camp locations:

- Located in the beautiful Turkey Bend Recreation Area in Marble Falls, [Lake Travis](#) (LT) 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.
 - Be sure to watch our [Lake Travis Camp video](#)
- [Zilker Lodge](#) provides an amazing urban oasis for up to 86 campers 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.
 - Be sure to watch our [Zilker Camp video](#)

Kitchen Manager

(1 at each Camp location)

About the Role

At Austin Sunshine Camps our main focus is to provide our campers with an environment where they are able to safely grow, connect, and explore. We are looking for candidates with attention to detail, experience in preparing large amounts of food, management of a budget and inventory, working with children from diverse backgrounds, knowledge of and experience in best nutritional practices for youth, positivity, high energy, and grit!

The primary role of the Kitchen Manager will be to ensure an environment that accounts for the unique dietary and nutritional needs of each camper, staff member, and volunteer. Kitchen Managers prepare and serve delicious and nutritious meals, three times a day, as well as snack 2-3 times per day, while maintaining a budget.

The Kitchen Manager ensures our kitchen runs smoothly and complies with safety regulations, manages all kitchen staff, oversees the preparation of food, communicates with parents about camper's dietary needs, restrictions, or preferences, monitors health standards of the kitchen, organizes all food items in accordance with health code standards, and maintains inventory. The important work of the Kitchen Manager includes monitoring and evaluating camp procedures, facilities, and conditions and suggesting modifications that would create more healthful conditions at camp.

The Kitchen Manager will work alongside the Camp Directors to develop meal plans and accommodations for campers, and will communicate those plans to parents, to counselors and to all relevant staff. The Kitchen Manager will work directly with the Camp Director to ensure that food service and programming are aligned at the highest level of standards when it pertains to dietary and nutritional needs of participants.

The Kitchen Manager's job involves, but is not limited to:

- Food Management, Preparation and Service
 - Order, collect, store, and inventory food products and supplies in alignment with the budget and in accordance with Health Code and American Camp Association standards
 - Prepare and serve food daily in accordance with health standards
- Meal Accommodations
 - Account for any allergies or dietary restrictions and prepare alternate meals and snacks, as needed
 - Assist Camp Leadership staff in development of camper accommodation plans in response to any particular health needs, and communicate those plans to staff and volunteers (and parents, as needed)

- Cleaning and Sanitation
 - Removing the garbage, washing garbage cans, cleaning refrigerators, freezers, and storage rooms
 - Washing dishes after each meal
- Staff Management
 - Provide ongoing management and supervision of kitchen staff
 - Balance the responsibilities of authority, safety and fun when interacting with staff and with campers
 - Ensure adherence to ASC's Policies, health department, and American Camp Association standards
 - Prepare and brief staff on dietary/nutritional plans made with certain campers around needed accommodations, modifications or other tools that will help them be successful during camp
 - Facilitate crucial conversations with kitchen staff members, as needed
 - Take initiative to stay up to date on best practices when it pertains to health in the camp industry
- Administrative duties
 - Communicate regularly with Staff, Collegiate Volunteers, CITs and campers (and their parents, as needed)
 - Keep regular inventory of food and supplies
 - Track kitchen expenses, and submit purchase requests to Camp Director
- Other duties as assigned

The Kitchen Manager may also use their work during the summer for college internship credit (and will still be paid at the Kitchen Manager rate), and will work with their supervisor to ensure they receive college credit.

Tentative Start Date: June 1st **Tentative End Date:** August 8th

We're Excited About You Because

- You believe in the mission of Austin Sunshine Camps, and you genuinely want to make a positive, lifelong impact on a young person's life, any of whom could be the next city council member or business owner in Austin
- 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 and supervise 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 \$146.46/day, (~\$7,250 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
- You want to have a memorable summer full of fun, memories, and personal and professional growth

Things To Know

- Grit, resilience and flexibility are absolutely essential for success in this position, and any summer camp position
- Summer camp hours are long, and situations can occur at any time, including the middle of the night
- You will have to work **hard** in this job - probably harder than any other job you will ever have, while balancing many different responsibilities and the needs of many staff members and campers - but if you persevere, you will make a lifelong impact on the lives of campers and staff

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

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.