NOW HIRING A COOK · CEDARMORE CAMP & CONFERENCE CENTER

Food Service Associate

We create environments to proclaim the gospel.

Every meal at Cedarmore is a chance to serve. Whether it's a dining hall packed with campers in July or a church group gathered for a fall retreat, when someone sits down to a delicious meal in a clean, well-run dining hall, there's one less thing pulling their attention away from what God is doing in them. We want someone who loves to cook and wants to own that.

As our Food Service Associate, you'll spend most of your day in the kitchen, prepping and cooking meals for groups of every size. You'll work alongside our Hospitality Manager to create a distraction-free dining experience for every camper and guest who comes through our doors, all year long. You'll help lead and develop our summer and seasonal staff, keep our food service outlets ready and running well, and set a standard of excellence that sees guests' needs before they have to ask. Most of all, you'll be part of a team that makes disciples, with our staff and with our guests.

WHAT YOU'LL DO

70% **Kitchen & Dining Hall**
Prep and cook meals for groups large and small, keep the kitchen on schedule, and run an excellent dining experience from first prep to final cleanup, all while holding to industry standards and health code.

20% **Outlets**
Keep our food service outlets prepared, clean, and running well through the systems and processes we've built.

10% **Foundation**
Be a disciple. Make disciples. Keep growing spiritually and professionally.

WHAT YOU'LL BRING

- Real cooking skill. You know your way around a commercial kitchen, you can cook in volume without losing quality, and you take pride in food that tastes great.
- The ability to follow and scale recipes, work from a prep list, and get a hot meal out on time.
- A solid grasp of food safety: proper temperatures, storage, and sanitation, and a kitchen that's ready for a health inspection any day of the week.
- An eye that sees what others miss. You notice the sticky table and the empty napkin dispenser, and you still keep the bigger picture in view.
- A habit of taking the extra step to delight guests, like making sure every meal looks as good as it tastes. Small touches tell people they were expected and wanted.
- The ability to lead and develop seasonal staff so guests get a dining experience free from distraction.
- Comfort working within established systems to deliver a consistent, high-quality experience with a discipleship focus.
- Confidence working in (and growing with) our software platforms: Office 365 and CampBrain.

LOCATION
Cedarmore Camp & Conference Center
Bagdad, Kentucky

REPORTS TO
Hospitality Manager

POSITION TYPE
Full-time

PAY
Your home or ours. Commute in, or take advantage of on-campus housing as part of your compensation.

EXPERIENCE
1 year of cooking experience in a camp, restaurant, or commercial kitchen preferred

WHO THRIVES HERE

- You love to cook, and you see food service and hospitality as ministry.
- You have a passion for discipleship.
- You want to grow in your area of responsibility until you've mastered it.

THE HONEST PART

Cooking for a camp is on-your-feet work in a hot kitchen. Summer camp weeks run full and fast, and retreat weekends fill the rest of the year. There will be early mornings, hungry campers, big groups, and days when everything needs to happen at once. If you find joy in serving people well when it's busy, you'll fit right in here.

If this sounds like you, we'd love to talk.

To apply, email our HR team at

hr@gocrossings.org