

Head Chef/Dining Hall Manager

Reports To: Camp Director

Position Overview

The Head Chef is responsible for overseeing all culinary operations at Camp Barstow, including menu planning, food preparation, kitchen staff supervision, and compliance with all food safety and sanitation standards. This position ensures that meals are nutritious, well-prepared, timely, and served in a safe and welcoming environment. The Head Chef works closely with the Dining Hall Steward to deliver a high-quality dining experience for Scouts, leaders, and staff while modeling the values of Scouting America.

Primary Responsibilities

- Plan, prepare, and execute all meals in accordance with approved menus and dietary guidelines
- Supervise, train, schedule, and evaluate kitchen and food service staff
- Coordinate daily meal production timelines to ensure meals are served on schedule
- Ensure compliance with all County, State, Federal, and Scouting America food safety and sanitation standards
- Maintain kitchen cleanliness, organization, and inspection readiness at all times
- Manage food inventory, storage, rotation, and ordering to minimize waste and control costs
- Accommodate special dietary needs and allergies in coordination with camp leadership and unit leaders
- Ensure proper food handling, temperature control, and sanitation practices are followed
- Collaborate with the Dining Hall Steward to ensure smooth meal service and dining hall operations
- Monitor and maintain kitchen equipment and report maintenance needs promptly
- Model and enforce the Scout Oath and Law among kitchen and dining hall staff
- Assist with special meals, camp-wide events, and off-schedule food service needs
- Follow and enforce policies and procedures outlined in the Camp Barstow Staff Handbook
- Perform additional leadership duties as assigned by Camp Barstow leadership

Critical Elements of the Position

- Must be 21 years of age or older
- Previous experience as a Head Chef, Cook, or Food Service Manager required
- Prior supervisory or leadership experience required
- Strong knowledge of food safety, sanitation, and large-volume meal preparation
- Ability to work in a fast-paced, high-volume food service environment
- Ability to stand for extended periods and perform moderate lifting
- Strong organization, communication, and problem-solving skills
- Commitment to following all health and safety guidelines set by County, State, Federal, and Scouting America
- ServSafe Food Protection Manager Certification required (or willingness to obtain prior to camp)

Compensation & Benefits

- Pay Range: \$450–\$600 per week (dependent on experience)
- Room & board provided while camp is in session
- Adventure gear pro-deals available from participating companies
- Valuable professional experience in institutional food service and camp leadership

Employment Dates

May 27 – July 16, 2026

Questions & Applications

For questions or additional information, please contact:

William McCormick
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(803) 516-5854 (*please call after 4:00 PM*)