

Food Services Manager and Head Cook

Join our team at Laurel Ridge Camp, Conference, and Retreat Center as a Food Services Manager and Head cook! We're looking for enthusiastic and skilled individuals who can delight our guests with great food and exceptional hospitality.

About Us:

Laurel Ridge, located in Laurel Springs, NC 28644, offers year-round facility rentals to individuals and groups from churches, nonprofits, civic organizations, educational institutions, government agencies, and professional organizations. Additionally, we host special events and programs for all ages in the breathtaking setting of the North Carolina high country.

Our summer camp, running from June through early August, is owned and operated by the Moravian Church in America, Southern Province. As a nonprofit ministry of the church, our mission is: *"Laurel Ridge is a mountain place set apart for forming disciples of Jesus Christ who live and learn in community to serve in the world."*

We are proud to be a church camp dedicated to fostering community, faith, and service in a truly inspiring environment.

Position Highlights:

- Work in a collaborative and supportive team environment.
- Gain experience in menu planning, food preparation, and kitchen management.
- Develop leadership and supervisory skills by overseeing kitchen staff.
- Contribute to the overall guest experience by delivering exceptional dining options.
- Acquire valuable skills and knowledge applicable to future roles in the culinary industry.

Key Responsibilities:

- Order food and supplies for the kitchen, ensuring all ingredients are stocked.
- Collaborate with vendors to ensure timely delivery of supplies.
- Create and update inventory lists to maintain stock levels.
- Assist in menu planning and development in partnership with Guest Services and the Program Manager, focusing on catering to guests' dietary needs and preferences.
- Prepare all meals buffet-style, with an emphasis on scratch cooking to offer high-quality, fresh meals.
- Oversee part-time cooks, ensuring consistency in food preparation and presentation.
- This position requires flexibility, with nights and weekends depending on guest schedules and events.

As a summer camp and conference center, we provide a dynamic and unique work environment. We operate two kitchens during the summer to meet the needs of our guests and staff.

Ideal Candidate:

- Previous experience in a similar role, preferably within hospitality or food service.
- Strong organizational skills with a keen eye for detail.

- Ability to thrive under pressure and in a fast-paced environment.
- Excellent communication and interpersonal skills.
- A passion for creating delicious, nutritious meals.

Additionally: The Laurel Ridge team collaborates to ensure the camp, conference and retreat center runs smoothly, which may include taking on additional tasks that arise. Everyone works together to make our guests experience exceptional.

Pay:

Salary between 30,000 to 50,000 annually depending on experience.

Benefits

- Housing on campus
- Health Insurance
- Life Insurance
- Dental Insurance
- Vision Insurance
- Health Savings Accounts (HSA)
- Sick Leave
- Holiday Pay
- Paid Time Off
- Long-Term Disability

Our Commitment:

Here at Laurel Ridge Camp Conference and Retreat Center, we're dedicated to creating a diverse, equitable, and inclusive environment for all our staff and campers. We welcome individuals from all walks of life and aim to make everyone feel like they belong.

Equal Opportunity:

Laurel Ridge Camp Conference and Retreat Center is an equal opportunity employer that values diversity and does not discriminate based on race, color, religion, gender, age, national origin, disability, sexual orientation, or any other protected status.