



Kitchen Manager

Overview

Diamond Arrow is in need of a kitchen manager to help give our guests the best possible experience during their time here. Come join the Diamond Arrow team and assist us in providing a premiere camping and conference experience for Christian groups of all ages!

Expectations

The Kitchen Manager is in charge of running the kitchen efficiently and providing meals for guest groups. At Diamond Arrow we pride ourselves on cooking healthy meals from scratch. As we are a conference center, food service is one of the main ways we show God's love to groups.

Basic duties involved in this position include, but are not limited to, taking inventory, creating, placing, and accepting food orders, prepping and cooking meals, supervising a kitchen crew, and cleaning the kitchen and dining hall. During the off season the person in this position may help with other cleaning projects on the grounds.

The person in this position should expect to work a minimum of 40 hours per week. When guests are on site hours are based on the groups' needs.

Requirements

Must have a solid knowledge of cooking for large groups, have excellent people skills, be able to lead and encourage a crew of young people, and be a meticulous cleaner. Must be self-motivated, efficient and be able to work well individually and as a team member. Must be able to lift 50 pounds and work in cool, warm, and hot conditions. Must be 21 years of age.

Compensation

Diamond Arrow's compensation package includes a base salary of \$35,000 per year, lodging (including phone, trash, and utilities), a health insurance contribution, and some meals.

Applications are currently being accepted and will be received until the position is filled.