

Job Description

- Create menus with an emphasis on using as much healthy, whole food possible within a set budget in a remote location. Order, prepare and serve healthy food to a team of 40-70 artists and creative industry professionals in an outdoor setting, prepare sandwiches for sale in snack bar, and prepare food for special events as requested (primarily four opening night receptions and a special luncheon during the 75th Season Reunion in July). Supervise trained assistant chef and manage kitchen in a professional manner.

Responsibilities

- The head camp chef creates a schedule of meals to serve to artistic professionals in a dining hall and for patrons through our snack bar. The food must be healthy and include flexible options for staff members that require special dietary needs.
- The head camp chef orders food and supplies, manages a budget, and prepares the meals with the assistance of an assistant chef; supervises the setup of the food which is served buffet style.

Qualifications

- The head camp chef must know safe and nutritious methods of food preparation and be certified through ServSafe (or be willing to obtain certification). This position requires a person to be over 21, have previous experience managing a kitchen that serves large groups of people, and be able to provide reliable references for recent experience.

Other Considerations

- The head camp chef must be highly organized and detail-oriented with good problem-solving skills. S/he must display a positive attitude toward customers and staff, willingness to help others and good communication skills. Chefs must be able to stand for long periods of time and lift up to 50 pounds.
- This position would be ideal for someone with the right experience looking to escape urban life and live in a beautiful location not far from Mt. Rushmore and the Crazy Horse Memorial (in Custer State Park) for the summer.

Time Commitment

- Daily hours vary, but duties include preparing breakfast, lunch, dinner, snacks for staff, and a variety of sandwiches for sale in the snack bar. This is a seasonal position that starts Friday, May 22 through Monday, August 24, 2020.

Salary & Job Benefits

- The salary is negotiable DOE. Benefits include room and board, private room and discounts to area attractions. The head chef is an integral member of the BHP Company, has access to see all entertainment presented on the stage and gets to work with interesting, enthusiastic artists and theatre professionals.

Applying for this Position

- If you are interested, please visit www.blackhillspayhouse.com/seasonal-employment and follow all steps underneath the “How to Apply for a Customer Service or Support Staff Position” section.
- If you have any questions, please reach us via employment@blackhillspayhouse.com or call 605.255.4910 Ext. 2 and ask for Randy Niles, the Campus Associate Director.