Girl Scouts Overseas Camp Cook –
Camp Lachenwald, Grafenwoehr, Germany
August 3-16, 2020

Position Type: Temporary Staff

Pay: US $500, plus meals and accommodation.

*(Travel expenses and visa support are not included. Pay will be received during camp.)*

Join us for an outdoor adventure at a USA Girl Scouts Overseas camp, where girls aged 7-17 can unplug, learn new skills, discover their sense of self, and test new-found independence in a safe, girl-led environment. With camp experiences packed full of Girl Scout traditions and exciting activities from art and music to high adventure and STEM, there’s something for everyone at camp this year!

USA Girl Scouts Overseas is looking to hire an energetic, creative team of staff to join us at our residential summer camp, ‘Camp Lachenwald’ at Grafenwoehr, Germany, from August 3-16, 2020. Accommodation is provided in tents and rustic cabins with electricity, hot showers and running water.

Our team is an international mix of people from around the world. We strive to have a diverse staff, providing campers with opportunities for cultural exchange. Staff are caring and compassionate people who can see a spark in a camper and encourage her to pursue her talents and dreams. We are looking for people who can fill our campers with confidence, so they are stronger and more courageous when they leave camp. You do not need to have any experience with Scouts or Guides—just a love for working with children and the outdoors!

Position Summary
Reporting to the Camp Director, the Camp Cook prepares and produces simple meals and menus for up to 180 campers and staff.

Responsibilities include:
- Work with camp director and GSO staff to plan menus in alignment with camp budget
- Work with camp director and GSO staff to create kitchen packing list and equipment needs
- Draft and maintain list of campers with food allergies and special dietary needs, planning special meals and snacks accordingly
- Plan, purchasing and monitor food stocks and storage
- Cook all food according to scheduled meals, quality standards, and food preparation checklists.
- Set up station with predetermined menu and snacks to ensure everything will be ready for service.
• Exhibit an understanding of the importance of safe food handling procedures, as well as safety procedures in the kitchen. Practice sanitation and stock rotation and refrigerator cleanliness; keep all work areas clean and tidy.
• Supervise two kitchen assistants
• Assist other kitchen team members when needed

Qualifications
• Previous experience in kitchen preparation and cooking.
• Experience planning and preparing meals for large groups
• Working knowledge and training on all health & safety standards and sanitation standards i.e. Food Safe, WHMIS, Health and Safety Policies, food-handling techniques
• Girls scout experience a plus
• Must be fluent in English
• Must pass a criminal record background check
• Must be a registered Adult Girl Scout
• Must be guided in all actions by the Girl Scout mission, promise and law

Essential Skills and Abilities:
• Able to walk long distances in varying terrain.
• Able to lift 50 pounds
• Able to assess and respond quickly and with good judgment in a crisis
• Works well under pressure, meeting multiple and sometimes competing deadlines
• Maintains accurate records and consistently meets deadlines
• Strong verbal and written communication skills

To Apply:
• Complete staff application
• Send resume, passport copy and 2 references

*The above statements are intended to describe the general nature and level of work being performed. They are not intended to be construed as an exhaustive list of all responsibilities, duties and skills required of personnel.

Questions? Please send them to overseascustomercare@girlscouts.org