



<https://timothyhill.org/job/seasonal-summer-cook-huntington-ma/>

Seasonal Summer Cook

Description

Timothy Hill Children's Ranch, a 501(c)(3) non-profit with over 45 years of youth residential and retreat service experience, has an open position at our Retreat Center in Huntington, Massachusetts. The Retreat at Norwich Lake is located on picturesque Norwich Lake in the Berkshire Mountain area of Massachusetts. We serve a variety of summer camps, youth groups, churches and non-profits year round, serving all of our guests so they can refresh, renew and restore while on our campus.

We are currently searching for a Christ-centered Seasonal Summer Cook with a passion for excellence in hospitality. An overview of the role is below. We're prayerfully looking forward to hearing from you!

As a seasonal summer cook, you will play a vital role in delivering exceptional dining experiences for our campers and guests. You will be responsible for preparing and executing menus designed by our Culinary Director, ensuring that each meal is made to perfection. This role requires a passion for cooking, the ability to work efficiently in a fast-paced environment, and a commitment to maintaining high standards of cleanliness and food safety.

Responsibilities

- 1. Read, understand, and support THCR's Mission, Vision, and Values statements
- 2. Maintain an inventory of all kitchen supplies
- 3. Promote our spirit of hospitality through friendly and professional customer service to campers, guests, and staff.
- 4. Prepare and cook a variety of meals according to the menus created by the Culinary Director, including breakfast, lunch, dinner, and snacks.
- 5. Ensure all meals are prepared with attention to quality, consistency, and presentation.
- 6. Maintain a clean, organized, and safe kitchen environment, adhering to all health and safety regulations.
- 7. Assist in the receiving and proper storage of food supplies and ingredients
- 8. Work collaboratively with the Retreat at Norwich Lake (RNL) team to meet meal service timelines and accommodate special dietary needs and food allergies
- 9. Monitor food inventory and communicate any shortages or needs to the Culinary Director
- 10. Participate in kitchen cleanup and dishwashing duties as required
- 11. Assist in training and supervising kitchen assistants and volunteers as needed

Qualifications

- 1. Proven experience as a cook in a commercial kitchen, preferably in catering or at a large scale/high volume level

Hiring organization

Timothy Hill Ranch

Employment Type

Full-time

Industry

Culinary

Job Location

128 Norwich Lake, 01050, Huntington, Massachusetts, United States

Date posted

March 25, 2025

- 2. Food Handler's Certification or equivalent
- 3. Strong knowledge of cooking techniques, food preparation, and kitchen safety
- 4. Ability to follow detailed instructions and recipes accurately
- 5. Excellent organizational skills and the ability to manage multiple tasks simultaneously
- 6. Effective communication and teamwork skills
- 7. Flexibility to work varied shifts, including early mornings, evenings, weekends, and holidays
- 8. Physical stamina to stand for extended periods and lift heavy objects (up to 50lbs)
- 1. High School Diploma or GED (Some college/bachelor's degree is preferred)
- 2. Valid driver's license
- 3. State of residency's Central Registry Child Abuse Clearance

Job Benefits

- · 401(k)
- · Dental insurance
- · Employee discount
- · Health insurance
- · Paid sick time
- · Paid time off
- · Referral program
- · Vision insurance