



LAVIDA

ADVENTURE CAMP

Staff Cook

Spend your summer managing food, cooking meals, and being part of the senior staff of Adventure Camp. If you love cooking, are organized, and want to improve your leadership skills, then Adventure Camp Staff Cook could be the job for you.

This position focuses on preparing meals, keeping the kitchen stocked, and supervising assisting staff as well as helps to manage the day-to-day operations of the Adventure Camp. You will gain valuable experience in building community, food management, and leadership skills.

This role may be combined with the Adventure Camp Resident Advisor (RA) role. See separate job description for more information.

Period of Employment: see [Staff FAQ](#)

Vacation: Only by express permission of the Director (request specific dates on the staff application form)

Total Estimated Income (before taxes): \$3,000+ based on \$15/hr

Additional Benefits: Room and board, technical and skills training, Bennett Center and rock gym summer pass, outdoor company pro deals, numerous transferable skills, an amazing summer in an awesome community; First Aid and CPR training, if needed.

QUALIFICATIONS

- Age 21 or older, completion of at least one year of college
- Ability to cook/shop for 30-40 people
- Ability to manage a budget
- Gordon College van/bus license (or the ability to acquire)
- Previous La Vida camp staff experience preferred

EXPECTATIONS

1. Commitment to living in an intentional community for the purpose of personal growth and ministry to young people
2. Motivation to supervise, invest in, and encourage staff during experiences and discussions
3. The maturity and desire to exemplify Christ-like character in one's personal life
4. A working knowledge of Scripture and a desire to learn and apply it in life and ministry
5. A growing relationship with Christ and participation with a local church
6. Good judgment, safety consciousness/risk assessment, and the willingness to live by camp guidelines
7. Prepare meals and cater to dietary restrictions as necessary

RESPONSIBILITIES

1. Be an active member of the senior staff, helping to develop and maintain camp community
2. Plan and lead (part of) training and spiritual development for summer staff
3. Enforce camp policies and safety regulations for campers and staff
4. Lead staff training workshops in various activities and camp philosophies
5. Prepare dinners Monday-Thursday
6. Keep the kitchen stocked for breakfast, lunch, and snack items, and cleaning and other supplies as needed
7. Coordinate with the Off-Campus Director(s) for planning and providing appropriate food (including dietary restrictions) for overnight campers
8. Coordinate with the Off-Campus Director(s) for planning and providing appropriate food (including dietary restrictions) for overnight training
9. Coordinate with the CIT Directors for planning and providing appropriate food (including dietary restrictions) for CIT training and Celebration
10. Manage the food/meal budget
11. Support and encourage commitment to La Vida's philosophies, mission, and goals
12. Perform other duties and roles as assigned by the Director

Questions? Please contact the camp director at AdventureCamp@gordon.edu or [\(978\)867-4504](tel:(978)867-4504). You can also visit our staff page (via the link below or the QR code) for more information.

<https://www.gordon.edu/adventurecamp/staff/>

