

Wisconsin Farmers Union
Job Descriptions

Lead Camp Cook JOB DESCRIPTION

Summary:

Wisconsin Farmers Union is seeking a dependable, creative, and experienced Lead Camp Cook to join our summer team at WFU Kamp Kenwood. The Lead Camp Cook will be responsible for overseeing all kitchen operations and preparing nutritious, delicious meals for 30–70 campers and staff during our residential youth camps. This role requires leadership in meal planning, food preparation, and kitchen management. Ideal candidates are passionate about feeding kids well, experienced in group meal preparation, and capable of adapting to a variety of dietary needs with minimal waste.

Employment Dates:

Camp Sessions: July 9–10, July 13–16, July 20–23, and July 27–31

Prep/Inventory: Dates prior to sessions (to be scheduled collaboratively)

Salary:

\$140/day

Essential Functions:

- Complete Certified Sex Offender Registry and Criminal Background Checks (required).
- Be able to meet personal care needs and work long hours in a residential, rustic, outdoor setting.
- Work on-site during camp sessions in a commercial kitchen.
- Lead kitchen operations independently while collaborating with the wider camp team.
- Maintain professional, calm communication in high-stress or emergency situations.
- Demonstrate physical stamina to prepare and serve three meals daily, plus snacks, to large groups.
- Show initiative, leadership, and reliability in time-sensitive settings.
- Be respectful and supportive of diverse camper and staff backgrounds and needs.

Primary Responsibilities:

- Oversee all kitchen activities and lead meal planning and preparation for 30–70 campers and staff each day.
- Accommodate a wide range of dietary restrictions (e.g., vegetarian, gluten-free, dairy-free, nut-free).
- Efficiently manage inventory, portioning, and use of leftovers to minimize food waste.
- Conduct inventory prior to each session and coordinate ordering/shopping needs with camp administration.

- Ensure the kitchen and dining area remain clean, safe, and organized in compliance with food safety standards.
- Align meal timing with the camp schedule and ensure smooth, timely food service.
- Supervise and direct kitchen staff or counseling staff, some of whom will have little prior kitchen experience, providing clear instruction and support.
- Serve as the point person for food-related planning and logistics during camp sessions.

Hours

- Schedules can be designed collaboratively, but kitchen lead must be onsite for minimum of two meals per day, with guidance and preparation for the third meal.
- No more than 10 hours per day, with no more than 45 hours in one week.
- Two days off per week. Days off depend on camp schedule but will prioritize days off being Fridays, Saturdays, or Sundays.
- May need to work split shifts. Ex - 6:30 AM - 12 PM, 4 PM - 6:30 PM
 - Able to leave the camp during this time or relax by the lake or in the forest.
- Example of schedule: 6:30 AM - 2 PM; 11 AM - 7 PM (or split as shown above).
 - As long as meals are safely prepared, meet dietary needs of campers, meet the camp timelines, adequately utilize leftovers / prevent food waste, and meet taste desires of campers and staff, Lead Cook can have a flexible schedule.

Education and Competencies:

- Must be 18 years of age or older.
- Current food manager certification required (or willingness to complete prior to employment).
- Significant experience in food service, camp kitchens, or group meal preparation preferred.
- Strong leadership and organizational skills; able to guide a small team.
- Comfortable working independently and adjusting to a flexible, fast-paced schedule.
- Able to maintain confidentiality and remain calm under pressure.
- Excellent time management and problem-solving skills.
- Able to create and adjust meal plans based on current food inventory.
- Current drivers license

Physical Demands and Work Environment:

- Work is performed primarily outdoors and in a rustic kitchen/dining facility on a 23-acre lakeside camp.
- Ability to lift and carry up to 50 pounds over uneven terrain.
- Exposure to variable weather conditions.
- Long hours on feet; fast-paced environment; early mornings and some evening hours required.

- Participation in the overall camp community as part of a small, close-knit summer staff team.

Commitment:

The Lead Camp Cook must be available for all camp session dates and a short number of prep days leading up to each session for inventory and planning.

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