



**ambler  
FARM**

## Summer Camp Chef

Do you love working with kids and enjoying tasty food? Are you naturally curious with a love for learning and teaching? Ambler Farm Summer Camp is a unique farm that offers kids a chance to connect with the land, the animals, and each other while experiencing the outdoors. We are seeking a part-time Summer Camp Chef to plan and prepare recipes for children to learn more about where their food comes from.

Part-time, 8:15am-1pm M-F  
Early June-August 12th (Flexible weeks)  
\$17-22/hr based on experience.

### **Specific Duties and Responsibilities:**

- Work with the Director of Programming to execute culinary programming for ages 4-15 year olds
  - Help prepare, facilitate, and organize recipes and ingredients
  - Communicate and plan with culinary staff to accommodate food allergies
- Create recipes inspired by what's growing in our gardens
- Connect recipes with the weekly theme
- Create and lead activities while food is cooking
- Role model for participants and staff, arrive every day with an inclusive, professional, upbeat, and positive attitude
- Assist with daily camp activities

### ***Qualifications***

- Be at least 21
- 2+ years of working with children aged 4-17 years old
- Willing to become CPR/First Aid certified
- Culinary experience (preferably with children)
- Must be comfortable with public speaking/presenting to large and small groups
- Excellent written and verbal communication skills a must
- Comfortable working with farm animals
- Must have a willingness to perform all job duties with enthusiasm and a positive outlook

If you're interested in applying for this position, please send a resume and cover letter to Stacey Valimont at [stacey@amblerfarm.org](mailto:stacey@amblerfarm.org).