



## Head Chef

**Luzerne Music Center (Summer Camp) | Lake Luzerne, NY**

*Full-Time | Seasonal (early June – late August, approx. 11 weeks)*

### About Us

Luzerne Music Center is a summer performing arts program set in the Adirondacks, serving talented young musicians from around the world. We are committed to fostering a vibrant, healthy, and creative community—supported by thoughtful, high-quality food. We are seeking a **Head Chef** to lead our kitchen with a strong **farm-to-table philosophy**, emphasizing fresh, seasonal, and responsibly sourced ingredients.

### Position Overview

The Head Chef oversees all kitchen operations, including menu development, food sourcing, staff management, and daily meal service for a residential camp community. This role is both **strategic and hands-on**, requiring leadership, organization, and creativity.

### Key Responsibilities

#### Culinary Leadership

- Design and execute farm-to-table menus featuring fresh, local, and organic ingredients
- Provide balanced meals including vegetarian, vegan, and allergen-conscious options
- Maintain high standards for nutrition, quality, and presentation

#### Farm-to-Table & Sourcing

- Prioritize local farms, fresh produce, and sustainable vendors whenever possible
- Incorporate whole foods (whole grains, fresh fruits/vegetables, clean proteins)
- Minimize processed and individually packaged foods

#### Kitchen Operations

- Oversee preparation and service of three daily meals (breakfast, lunch, dinner)
- Manage pre-season setup and post-season kitchen closure
- Ensure all health, safety, and sanitation standards are met as per NYS Department of Health

#### Staff Management

- Hire, train, and supervise kitchen staff
- Create schedules and manage payroll reporting
- Foster a positive, collaborative kitchen culture

#### Budget & Planning

- Manage food ordering within a set budget
- Meet weekly with leadership to review menus and costs
- Receive and oversee deliveries



### **Community Engagement**

- Prepare special meals for events and guest artists
- Create a welcoming dining experience for campers and faculty
- Support a positive camp culture as a visible community leader

### **Qualifications**

- Professional culinary experience (Head Chef or Sous Chef level preferred)
- Experience with high-volume food service (camp, school, or institutional dining a plus)
- Passion for farm-to-table cooking and sustainable food systems
- Strong leadership and organizational skills
- Knowledge of food safety regulations (NYS Department of Health) and allergen management

### **Compensation & Benefits**

#### **Salary Range**

- **\$1,200 – \$1,600 per week**
- Total seasonal compensation: **\$13,200 – \$17,600**

#### **Additional Benefits**

- Meals included
- Scenic Adirondack setting
- Opportunity to design a mission-driven culinary program
- Collaborative, arts-focused community

### **Application Materials**

To apply, please submit your current resume and 3 references to the Vice President of Operations, Emily Brown at [ebrown@luzernemusic.org](mailto:ebrown@luzernemusic.org).