



## **Sous Chef**

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

*Full-Time | Seasonal (mid-June – late August, approx. 8-9 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 emphasize fresh, seasonal ingredients and strive to provide nutritious meals that support the well-being of our campers, faculty, and staff.

### **Position Overview**

The Sous Chef serves as the second-in-command of the kitchen and works closely with the Head Chef to execute daily meal service for a residential camp community. This is a hands-on leadership role responsible for food preparation, supervising kitchen staff, maintaining food safety standards, and ensuring efficient kitchen operations.

The ideal candidate is an organized and collaborative culinary professional who enjoys working in a mission-driven environment and can thrive in a fast-paced summer camp setting.

### **Key Responsibilities**

#### **Culinary Operations**

- Assist the Head Chef in preparing and serving three daily meals (breakfast, lunch, and dinner)
- Lead food preparation and meal execution according to established menus and recipes
- Ensure meals are prepared and presented according to quality standards
- Assist in preparing vegetarian, vegan, allergen-conscious, and other special dietary options
- Help coordinate special meals and events for guest artists, faculty, and camp programs

#### **Kitchen Leadership**

- Supervise and support kitchen staff during meal preparation, service, and cleanup
- Assist with staff training and daily task delegation
- Maintain a positive, respectful, and team-oriented kitchen culture
- Serve as acting kitchen leader when the Head Chef is off-site or unavailable

#### **Food Safety & Sanitation**

- Ensure compliance with all NYS Department of Health regulations
- Monitor food handling, storage, and temperature controls
- Maintain clean and organized kitchen, storage, and service areas
- Assist with inventory management and proper product rotation

#### **Food Preparation & Inventory**

- Assist with receiving, organizing, and storing deliveries
- Help manage inventory levels and communicate supply needs to the Head Chef



- Support efforts to source and utilize fresh, seasonal, and locally available ingredients
- Minimize food waste through efficient preparation and storage practices

### **Community Engagement**

- Contribute to a welcoming dining experience for campers, faculty, and staff
- Support the camp's mission by fostering a positive and inclusive environment
- Serve as a visible and approachable member of the camp community

### **Qualifications**

- Professional culinary experience required; prior Sous Chef experience preferred
- Experience in high-volume food service environments such as camps, schools, restaurants, colleges, or institutional dining
- Knowledge of food safety practices and allergen management
- Strong organizational and time-management skills
- Ability to supervise and motivate kitchen staff
- Ability to work efficiently in a fast-paced environment
- Passion for preparing nutritious, high-quality meals
- Experience with farm-to-table, local sourcing, or scratch cooking is a plus

### **Compensation & Benefits**

#### **Salary Range**

- \$22-27/hour, up to 40 hours per week

#### **Additional Benefits**

- Meals included
- Scenic Adirondack setting
- Opportunity to work with fresh, seasonal ingredients
- Collaborative and supportive kitchen team
- Arts-focused summer camp 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).