



WOLFOODS SUMMER MANAGER IN TRAINING PROGRAM

Get Trained, Get Certified, Have Fun



WOLFOODS SUMMER MANAGER IN TRAINING PROGRAM

01

GET TRAINED, CERTIFIED & PAID

- ▶ Up to 500 Hours Professional Experience
- ▶ ServSafe® Allergen Certification Sponsorship
- ▶ Competitive Salary
- ▶ Room, Board, & Travel Provided
- ▶ Lead areas in the kitchen
- ▶ Manage staff

02

MULTI-SUMMER GROWTH OPPORTUNITY

- A** CHEF'S ASSISTANT ► ASSISTANT KITCHEN MANAGER ► KITCHEN MANAGER
- B** FOH SUPERVISOR ► SERVICE MANAGER ► FOOD SERVICE DIRECTOR

Prepare for a Career in Food Service
Rotate between Station Responsibilities
Be Empowered & Develop Skills

Recipe Execution | Food Production | Dining Room Service | Stewarding
Culinary Concepts | Inventory Management | Ordering | Cost Tracking
Budgeting | Project Management | Social Marketing | Communication
Client Relations | Upholding Standards | Research & Development



03

HAVE FUN!

- Enjoy Camp
- Friendships
- Ropes Course Climbing
- Water Skiing
- Pool Parties
- Evening Staff Activities

ABOUT WOLFOODS

Wolfwoods breaks away from the standard approach towards "camp food" by eliminating the Freezer To Table fare and improving it with Home Style Scratch Cooking. **Because at Camp, Everything Should be Special.**

WHAT ARE YOU DOING THIS SUMMER?
JOIN OUR TEAM AND FALL IN LOVE WITH CAMP!

CHECK OUT OUR AWESOME VIDEO >>>>



CONTACT US

WOLFOODS

jobs@wolfwood.com | wolfwoods.com



APPLY
HERE

Wolfoods Inc. – Summer Camp Culinary Internship

Type- Job Title, job description, & employee qualifications.

About this Job

Wolfoods operates summer camp kitchens across the country from May through August. We are seeking for motivated and responsible Culinary Students (Internship Position) studying Culinary Arts, Pastry, Bread Baking, Nutrition, Hospitality, Tourism, or Business.

All employees will live on site at the job location - Room, Board, & Travel Expense Assistance are provided.

The position requires an understanding of Microsoft Excel and Word, a general concept of Inventory Management and Procurement, as well as strong communications skills, organization, and system standardization.

Culinary Professional will be trained within our systems, but empowered to develop those systems to fine tune efficiency, quality, accountability, and understanding. All positions are hands on from day one. Interns will be challenged to lead and motivate teams of support staff.

Tasks will include but are not limited to responsibilities such as:

- Recipe Execution
- Culinary Concepts
- Inventory Controls
- Vendor Relationships
- Ordering
- Invoice Processing
- Budgeting & Tracking
- Corporate Reporting
- Financial Analysis
- Miscellaneous Administrative Functions
- Project Management
- Media Relations
- Communication
- Upholding Standards of Cleanliness, Service, & Quality
- Managing Staff
- Client Relations

Ideal candidates are:

- Looking for seasonal, summer opportunities.
- Enjoy the challenge of a high volume production kitchen and dining facility

- Embrace a teaching and learning culture
- Get excited about being a part of a team and community
- Are available to relocate for the summer season in a rustic living environment

About Wolfoods, Inc.

WOLFoods breaks away from the standard approach towards "camp food" by eliminating the standard Freezer To Table fare and improving it with Home Style Scratch Cooking. Partnering with Camps committed to offering campers healthy, fresh, and delicious foods, WOLFoods is changing the perception of camp food into something more of suitably called Camp Cuisine. Summer Camp Kitchens and Dining Halls are a great opportunity to educate campers on the importance of Balanced Diets and Green Initiatives. A diverse menu offering allows campers to not only enjoy their favorites, but to experience culture through exploring cuisine. Each meal offers something freshly baked on site by one of our professional bakers in the camp Bakery. Campers can enjoy perfectly executed entrees or they may enjoy an offering from the Morning Fruit and Yogurt Bar at breakfast and during lunch and dinner, the Salad Bars. No camper is left without personalized care. Any camper requiring Special Diets is attended to with the importance by one of our trained chefs. Wolfoods is practiced and prepared to cook for an array of diets ranging from Kosher to Nut Free, or Gluten Free to Vegan.

Contact Name - Joseph Chrzanowski

Contact Phone – (201) 281-2989

Email - joe@wolfood.com