



www.ramahoutdoors.org

Baker

Location: Near Deckers, Colorado

Dates of Employment: Wed May 25 or June 1, 2022 to Wed August 17, 2022

Compensation: \$425-575 per week, depending on experience and position. Free room and board and travel stipend from outside Colorado.

Living: Live on a remote mountain ranch surrounded by towering mountains. Housing either in a shared cabin or tent, depending on age and experience.

Ramah in the Rockies is a co-ed, residential, outdoor adventure summer camp program located in the Rocky Mountains of Colorado. Campers at camp Ramah range in age from 8-17 and participate in 2-week or 4-week programs. Our camp is classified as a childcare facility by the State of Colorado, thus we are required by law to run a background check on all employees AND all employees must maintain personal health insurance while employed by Ramah. **All employees must be fully vaccinated against COVID-19, including an mRNA booster, if their second mRNA shot was more than six months prior to starting at Ramah.**

Position Qualifications: We are seeking someone who is highly skilled and proficient in baking a wide range of foods and who enjoys working in a commercial kitchen.

- Wide range of knowledge about commercial kitchen production and equipment
- Ability to accurately follow directions, menus, food prep lists, and ingredient lists
- Knowledge of food safety and handling procedures
- Well versed cleaning work areas, equipment, utensils, dishes, and silverware
- Able to work in a team environment and stay organized
- Experience with gluten free baking is a big plus.

Specific Position Responsibilities:

- The camp baker oversees the production of all baked desserts (served 4-5 times/week), doughs for Pizzas and pies (served weekly), granola, (served daily) and an assortment of other products used for snacks, such as oatmeal balls, homemade energy bars and baked snacks. Each week, the baker, along with staff and camper volunteers, produce challah for the entire community for all meals on Sabbath.
- The baker works in a large, open concept kitchen, on his/her own baking table
- The baker can bring his/her own recipes to camp, but is expected to ensure that all baking fits into the broader food philosophy of the camp. This includes substituting whole wheat flour, when possible, using natural sugars, when possible, and being open to talking with campers and staff about the food they are eating (aka lifting the veil on the food). Baked goods are ideally dairy free, except for some exceptions, when we note this to the camp community. Baker makes gluten free desserts when-possible too.
- The baker is expected to work a shift that allows for baking time in "non-primetime" hours. This could include a three hour start before breakfast or a three hour conclusion after dinner.

Equipment Provided in Bakery/to the Baker

- Access to four Convection Ovens
- Floor standing Hobart + Countertop Mixer
- Muffin/Cupcake Tins
- Piping Bags and Tips, cookie scoops, flat spatulas, etc...
- Pie Tins
- All Kitchen equipment as needed
- Proofer/Warmer
- 3 compartment sink
- Multiple ingredient bins
- Speed racks
- Flexibility in purchasing extra needed equipment w/ Food Service Directors approval

Ideal Candidate

- Someone who wants to live in an intensive community– this is NOT a 9-5 job!
- Someone who is eager to teach others about baking and also improve their own skills
- Someone who is passionate about scratch baking, while also sometimes using mixes just to get the job done.

Other Important information

All Kitchen staff are expected to help with general Kitchen tasks that include assisting (as needed) with meal preparation, meal clean up, dishwashing, daily kitchen maintenance/cleaning, assisting with inventory, abiding by laws of Kosher, and helping to "lift the veil" on the food at camp.

Kitchen Staff MUST be at camp 6 days per week and either live in residence during the week or be available to work odd hours, living just a short commute away from the camp. We do not provide housing for families. All kitchen employees receive one day off per week. **Our camp is classified as a childcare facility by the State of Colorado, thus we are required by law to run a background check on all employees AND all employees must maintain personal health insurance while employed by Ramah in the Rockies.**

To Apply: Please email your resume, three references, and cover letter to info@[ramahoutdoors.org](mailto:info@ramahoutdoors.org). Questions can be directed to Camp Director, Rabbi Eliav Bock, at 303 261 8214 X104.

About Ramah in the Rockies

Our mission at Ramah in the Rockies is to influence the character development of Jewish youth by providing them the opportunity to challenge themselves physically, intellectually and physically. A core part of our program is "lifting the veil" on the food at camp. We aim to serve sustainable food, taking into account where food is grown, how it is made (we try not to serve anything processed) and how it affects both our budget and our bodies.

Our rustic base camp is located on a 360-acre ranch nestled in the pristine Pike & San Isabel National Forests about 90 minutes southwest of Denver, at an Elevation of 8000'.