

# OGICHI DAA KWE

## Kitchen Staff Job Description



**Position:** Kitchen Staff

**Status:** Full Time, Seasonal (early June to mid-August)

**Location:** International Falls, Minnesota

**Salary:** Commensurate with experience; room, board, and all meals included

**Position Contact:** Johanna Ernst, director, [johanna@ogichi.org](mailto:johanna@ogichi.org)

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### Ogichi Daa Kwe Overview & Mission

With a name meaning “strong spirited women” in Ojibwe, Ogichi Daa Kwe is a one-of-a-kind wilderness camp for girls located in northern Minnesota. Established in 2004, Ogichi’s program offers countless opportunities for growth through challenging canoe and backpacking trips, empowering activities, a wide-range of in-camp classes, and a healthy lifestyle. Undistracted by technology, unburdened by social pressures, and encouraged by passionate role models, the young women who come to Ogichi Daa Kwe discover a stronger version of themselves.

Our mission is to empower the strong spirits of young women through wilderness trips and lifelong community. We practice gratitude, value differences, and promote self-confidence.

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### Job Description & Opportunities

We are looking for strong-spirited staff to work with kitchen managers and other team members to prepare meals, cook from scratch as much as possible, maintain safety standards, assist in stocking and food orders, and maintain a clean kitchen. Staff will be expected to obtain any necessary health and safety licenses/certifications.

Individuals interested in working for Ogichi Daa Kwe will have the opportunity to be a part of an amazing community in the northwoods of Minnesota, gaining experience in serving groups of 25 to 250 individuals between the ages of 9 to 80. Staff have the opportunity to be creative in exploring new dishes and recipes within a friendly professional kitchen environment. Kitchen staff also have the opportunity to be a part of our summer program described in more detail at [www.ogichi.org](http://www.ogichi.org).

### Responsibilities

- Plan and prepare meals on a daily basis per schedule created by the kitchen manager(s).
- Help serve meals on a regular basis per the schedule created by the kitchen manager(s).
- Follow all health and cleanliness guidelines as outlined by the kitchen manager(s) and Minnesota Department of Health.
- Be willing to become certified in food safety.
- Regularly clean and organize the Great Lodge kitchen and dining area.

- Assist in moving food and unpacking into kitchen.
- Provide guidance to the “dish crew” when necessary.

**Required Qualifications**

- At least 18 years old
- Self-motivated, able to work independently and with a team
- Good organizational skills and ability to handle multiple tasks and roles, patiently and professionally
- Ability to live in a summer camp setting and work irregular hours
- Ability to leave your technology in designated areas, only to use at certain times or during an emergency
- Ability to handle the pressures associated with working/living with coworkers and children in a small community

**Physical Requirements**

- Ability to lift 40 pounds
- Physical strenuous activity may include: walking, hiking, on challenging terrain with heavy gear or equipment .
- Ability to work for extended periods of time standing.

**Preferred Experience & Credentials**

- Prior experience working in a professional kitchen
- Other kitchen or health/safety certifications

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**To learn more and apply:**

Complete our [staff inquiry form](#) to set up an introductory call, or contact Johanna Ernst, director, at [johanna@ogichi.org](mailto:johanna@ogichi.org) or 513-490-5141.

Learn more about Ogichi Daa Kwe at [www.ogichi.org](http://www.ogichi.org).

Thank you!