

CAMP FIRWOOD

CULINARY INTERNSHIP

Location: Bellingham, WA

Duration: Summer 2025 (June–August)

Type: Internship (Housing & Meals Provided)

About Camp Firwood:

Camp Firwood is a Christ-centered summer camp dedicated to providing unforgettable experiences for campers while fostering spiritual growth, leadership, and community. Our dining program plays a vital role in ensuring campers and staff are well-nourished and energized for a summer of adventure.

Internship Overview:

The Culinary Internship at Camp Firwood offers hands-on experience in large-scale food preparation, kitchen operations, and meal planning. Interns will work alongside experienced chefs and kitchen staff to prepare high-quality meals while developing skills in food safety, teamwork, and time management.

Responsibilities:

- Assist in preparing and serving meals for campers and staff.
- Learn and apply food safety and sanitation practices.
- Support meal planning, inventory management, and kitchen organization.
- Work collaboratively with the kitchen team to ensure efficient service.
- Accommodate dietary needs and restrictions as needed.

Qualifications:

- Passion for cooking and hospitality.
- Interest in pursuing a career in culinary arts, hospitality, or food service.
- Ability to work in a fast-paced kitchen environment.
- Strong teamwork and communication skills.
- Willingness to serve others with a positive attitude.

Benefits:

- Hands-on experience in a high-volume kitchen.
- Mentorship from experienced culinary professionals.
- Housing, meals, and a stipend provided.
- A summer filled with faith, fun, and professional growth.

How to Apply:

Submit your application, including any relevant culinary experience, at campfirwood.org.