

CULINARY ARTS INTERNSHIP

WHO IS KANAKUK?

More than just summer camps, Kanakuk has grown from a single camp in 1926 to a family of ministries, including 7 overnight camps in the Branson, Mo area, traveling day camps throughout the Midwest, and several sister ministries supporting individuals across the globe through evangelism, spiritual training, food, health, education, and more.

Our mission of “Equipping Next Generation Leaders” is integrated into all we do – including your Internship! You might be wondering – what does an internship at a summer camp look like? And believe it or not – the best way we’d describe it is insanely fun! With a proven history of equipping leaders, our internship experiences satisfy academic advisors’ requirements, reassure parents’ expectations for a resume-building summer job, and challenge you to grow in servant leadership in ways you could never imagine.

WHAT WILL I DO?

Our professional food services team serves thousands of Kampers and staff each day while developing friendships, skills, and techniques used in a culinary arts career. With onsite training in ServSafe practices and daily opportunities to implement ideas that bless others, this opportunity is unlike any other!

Whether cooking, preparing, or encouraging Kampers and staff on a daily basis, you’ll leave this internship with a wealth of real-world knowledge and experience that can be utilized in any professional setting, no matter what you do post-college.

WHAT IF MY INTERNSHIP HAS SPECIFIC NEEDS?

Almost every internship we encounter is unique in some way. We’re always happy to adjust your internship experience to meet the needs required by your school or degree program where possible. Let’s talk!

WHAT WILL MY DAY LOOK LIKE?

As part of a team that spends each day providing thousands of meals made with care for our Kampers and staff, you’ll gain real-world experience preparing for each meal service, caring for our professional-grade kitchen facilities, and assisting with essential functions of food service management. As a perk of living onsite during the summer, you’ll spend each day immersed in the fun of Kanakuk while being poured into with Bible studies, daily leadership check-ins, and friendships that will last a lifetime.

WHAT WILL MY POSITION ENTAIL?

Do you get excited about taking care of others with quality meals, keeping workspaces clean and organized, and encouraging your team as you work together daily? If so – this is an opportunity made just for you. Here are a few high-level details of the Culinary Arts Internship’s responsibilities:

- Helping coordinate food supply orders
- Receiving and stocking food deliveries
- Following food safety standards
- Placing Kampers first by providing a pleasant dining experience during each meal
- Partnering with Leadership to ensure all meals run without a hitch
- Serving meals in both dining hall and catering settings

WHAT TYPES OF DEGREES DOES THIS INTERNSHIP SUPPORT?

- Culinary Arts
- General Studies

KAMP STAFF
KAMP STAFF

