# **Position Opening**

Resource Staff: Kitchen Staff

#### Job Classification

Staff, Full-Time, Seasonal

### Reports To

Food Service Director

## Summary

The Kitchen Staff assist the Food Service Director and Kitchen Coordinator in preparing and serving nutritious meals in the camp's dining hall. They are responsible for maintaining the cleanliness and sanitation of the kitchen and dishwashing area, as well as helping with food deliveries. The Kitchen staff live on site for the duration of their work term.

#### Responsibilities and Duties

- Assist in the daily operations of the camp food service.
  - Assist in the preparation of food as the menu indicates including washing and peeling.
  - Set up food, supplies, and utensils for dining hall distribution.
  - Store food and leftovers at proper temperature.
- Assist in routine sanitation of the kitchen and related equipment.
  - Clean and maintain all food-preparation and storage areas.
  - Wash all dishes, serving and preparation equipment, and utensils according to regulated washing methods and temperatures.
  - Reduce waste, reuse items, recycle and compost as indicated through the camp's procedures.
- Assist in the preparation and packaging of food for use outside the camp dining hall (bagged lunches, picnics, cookouts and overnights).
  - Work with cook, wilderness and depot staff in reviewing pack out requests to ensure adequate and accurate amounts and variety.
  - Prepare and store pack out food according to camp and health code procedures.
  - Advise staff on equipment or preparation materials needed for identified menu choices.

### **Knowledge Skills and Abilities**

- Ability to work within a team and stay on task with minimal supervision.
- Ability to receive and utilize constructive feedback.

#### Skills and Qualifications

- Desire to work in the food service area .
- Knowledge of food preparation and serving, storage of food and dishwashing procedures is preferred.
- Must be a minimum of 18 years of age, or completed grade 12.
- We will provide a Food Handlers Certification
- Current CPR C and Standard First Aid

#### Physical Aspects of the Position

Reasonable Accommodations may be made to individuals with disabilities to perform essential job functions.

- Work Environment: Work is performed both indoors and outdoors in all weather.
- Strength Requirements: Ability to lift and carry up to 30 pounds.
- Visual and Hearing Requirements: Volume level can range from quiet to moderately loud.
- Sufficient eye-hand coordination to operate equipment as needed.
- Communication: Ability to verbally communicate to exchange information with both English-speaking and non English-speaking contacts.
- Emotional: Ability to live in communal living spaces with coworkers.
- Mobility Parameters:
  - Ability to walk, stand and sit for up to 3 hours consecutively
  - Can climb stairs and walk on high grade and rustic terrain.

building campfires (squatting up to 30 minutes)				