

## **Kitchen Staff**

### **Minimum Qualifications**

- Experience in a camp or institutional food-service setting.
- Supervisory skills.
- Ability to relate well to others.
- Knowledge of standards of food preparation, serving, and procedures.
- Desire and ability to work in a camp setting.

### **Responsible To**

- Camp Director/Head Cook/Program Director

### **Camp Goals**

- Spread the Gospel of Jesus Christ by offering an environment where all people can experience dynamic camps and retreats.

### **General Responsibilities**

- To work in a team to plan, direct, and supervise camp food service.

### **Essential Functions**

- Must be able to lift/unload/move food and supplies.
- Must be able to lift dishes to their storage location.
- Use kitchen equipment safely.
- Operate electrical and mechanical equipment.
- Maintain appropriate inventory of food and supplies.
- Operate dishwasher while maintaining appropriate temperature.
- Determine cleanliness of dishes, food contact surfaces, and kitchen area.
- Assess food condition.