

KITCHEN HELP

JOB DESCRIPTION

Responsible to: Head Cook

General Responsibilities:

- Assist in food preparation, cooking, cleaning, and dining hall set-up.
- Follow the directives of the Head Cook, regarding all aspects of the kitchen.
- Practice "Food Safe" procedures, and maintain good personal hygiene.
- Personally prepare yourself spiritually, physically, mentally and socially.

Specific Responsibilities:

Pre-camp:

- Provide the Director with 'need to know' information regarding personal choices or struggles that may affect your level of care/competence - especially with regard to time spent with or around campers.

Camp Training

- Assist with meal preparation.
- Take part in Leadership Training Camp, when possible, getting to know the staff.
- Participate as a team player, showing respect and care to other members.
- Become fully acquainted with facilities, grounds and emergency procedures

During Camp

- Assist in meal preparation, serving and kitchen cleaning.
- Become familiar with location and use of stock and equipment.
- Do other related duties as assigned by the Head Cook.
- Contribute to a positive working atmosphere in the kitchen.
- Be punctual and flexible.

After Each Camp

- Be available to assist with some cooking for staff on weekends, as applicable.