Kitchen Support

Time Frame: May 26th - July 31st
Compensation: Starting $375 / week June 6th - July 31st (~$3,000); + $425 for Staff Training. Includes room and board, laundry, and workers compensations insurance.

Responsible to: Camp Director + Operations Coordinator

General Responsibilities:

1. To be with kids, and show them God
2. Primary task is to assist with all aspects of food service operations (including but not limited to food preparation, unloading and restocking supplies, preparing and cleaning service areas)
3. Secondary tasks to support all aspects of camp operations as needed (including but not limited to facility upkeep, dishes, and trash/recycling hauling)

Work Environment

Staff must be able to perform the essential functions of this position within camp's unique environment

- Rustic terrain and shared cabin accommodations
- Daily activity takes place at an altitude of 8,000 ft, can be strenuous at times
- Community living with HIGH social interaction
- Extensive hours serving staff and campers that includes standing, lifting, unloading, and moving food, dishes, and supplies that may be over 30 lbs
- Early morning shifts
- Limited communication outside of camp by internet or phone except for time off periods

Minimum Qualifications

- Desire to live and work within a camp community
- Clear evidence of a life lived in accordance with Christian values
- **Must be 18 years old and/ or a year out of high school**
- Desire to work in the food service area
- Ability to read menus, weights and measures, count and multiply recipes
- Ability to stand and walk for long periods of time
- Concern for kitchen safety and equipment maintenance
- Ability to relate and work well with peers and children
- Ability/ willingness to accept supervision and feedback
- Good character, integrity, and adaptability

- Ability to do tasks as assigned and take initiative in finding the next task
- Capable of maintaining effective mental, emotional and social interactions in our group-based, youth centered and community living program
- Willingness to grow and try new things; step outside of your comfort zone

Specific Responsibilities

- Assist in preparing foods by performing any combination of the following tasks: wash, peel vegetables, prepare poultry and meats; prepare and knead bread; stir and strain soup; weigh and measure foods, carry pans and pots; store food, clean utensils and storage areas, distribute food and supplies, help wash dishes
- Assist in any area of the kitchen, dining room, and dish room as requested by Operations Coordinator
- Take responsibility for meal and snack preparation, as directed by Operations Coordinator or Program Director
- Help unload and store supplies, assist in moving supplies around the kitchen. Learn the “kitchen routine” and be able to follow it independently
- Set a good example for campers, staff, parents, visitors, and the community
- Respect each camper/ staff for their uniqueness: understanding and appreciating diversity; emphasizing communication and teamwork
- Use opportunities provided to set an example to campers for conservation (of water, supplies, and other resources), recycling, and respect for our natural surroundings
- Maintain culture of hospitality by anticipating needs and meeting standards of practice

Essential Functions

1. Ability to communicate effectively with campers and other staff
2. Physical and mental ability to work long hours and be on your feet
3. Visual and auditory ability to identify with co-workers, and campers, while preparing food
4. Ability to maintain personal physical, mental, and spiritual health in a fast- paced community living setting and adapt to a constantly changing environment while interacting with many different personalities
5. Willingness and ability to live in an internet free environment
6. Ability to articulate needs to supervisor(s) for personal well-being