

Storm Mountain Center

Job Description

Job Title: **Food Services Assistant Manager**
Classification: **Hourly**
Reports to: **Director of Storm Mountain Center**

Position Purpose:

The Food Service Assistant Manager assists the Food Service Manager in the overall food-service operation of the camp including purchasing, preparation, nutrition, service, sanitation, security, customer service, and record keeping. When the Food Service Manager is off-site or off-duty, the Assistant Manager acts in the role of Food Service Manager.

Essential Job Functions:

1. Assist in the daily operations of the camp food and dining service, including coordinating activities between the kitchen and dining room.
 - ♦ Assist in the preparation of food as the menu indicates.
 - ♦ Set up food, supplies, and utensils for dining hall distribution.
 - ♦ Store food and leftovers at proper temperature.
 - ♦ Ensure safe and efficient preparation and serving of camp meals.
2. 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, and recycle as indicated through the camp's procedures.
3. Assist in the preparation and packaging of food for use outside the camp dining hall.
 - ♦ Work with other 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.

Other Job Duties:

- ♦ Other duties as assigned.
- ♦ Assists in the general cleaning of camp as needed, and in the all camp turnover.
- ♦ Unloading and loading food delivery trucks.

Qualifications: (Minimum Education and Experience)

- ♦ Experience in institutional or large food service setting.
- ♦ Knowledge of and experience in food service: food preparation, buffet serving, sanitation/cleaning procedures, storage of food, dishwashing procedures, and institutional kitchen equipment.
- ♦ Desire to work in the food service area.

Knowledge, Skills, and Abilities:

- ♦ Knowledge of current health and safety laws and practices.
- ♦ Knowledge of and experience in preparation of special dietary foods.

Physical Aspects of the Job:

- ♦ Ability to effectively communicate orally and in writing.
- ♦ Physical ability to lift and carry 50 pounds.
- ♦ Visual and auditory ability to identify and respond to environmental and other hazards of the site and facilities and camper and staff behavior.
- ♦ Physical mobility and endurance to perform tasks while standing/walking for long periods of time (60 minutes or more).
- ♦ Ability to safely and properly use kitchen equipment.
- ♦ Ability to provide first aid and to assist campers and staff in an emergency.
- ♦ Willing to live in a camp setting and work irregular hours.

Apply online at <https://www.dakotasumc.org/camping/jobs>

Contact information: Lara Ziegler- Site Director
605-343-4391
lara.ziegler@dakcamps.org