

Storm Mountain Center

Job Description

Job Title: **Weekend Kitchen Assistant**
Classification: **Part Time, exempt (temporary/seasonal)**
Reports to: **Food Service & Housekeeping Manager**

Position Purpose:

To assist the Food Service & Housekeeping Manager in the overall food-service operation of the camp in providing nutritious, well-prepared meals, which are served to all campers, guests, and staff. To assist in the cleanliness and food-safety standards of the food-service areas to maintain a healthy, sanitary environment.

Essential Job Functions:

1. Assist in the weekend operations of the camp's food service.
 - ♦ Prepare and cook food as the menu indicates, utilizing frying, boiling, broiling, steaming, roasting of meat, poultry, seafood, fish, vegetables, salads, soups, and gravies.
 - ♦ Prepare foods including washing and peeling.
 - ♦ Bake breads, pastries, muffins, etc.
 - ♦ Set up food, supplies, and utensils for dining hall distribution.
 - ♦ Store food and leftovers at proper temperature.
2. Assist in routine sanitation of the kitchen and related equipment.
 - ♦ Clean and maintain all food-preparation and storage areas.
 - ♦ Supervise the cleaning of prep, serving, and dining hall dishes.
 - ♦ Reduce waste, reuse items, and recycle as indicated through the camp's procedures.
3. Work as a member of a food service team.
 - ♦ Coordinate schedule and job tasks under the direction of the Food Service Manager
 - ♦ Assist with supervising or directing the work of the kitchen assistants as needed.

Other Job Duties:

- ♦ Unloading and loading food delivery trucks.
- ♦ Assist in all aspects of camp programming and guest relations as needed.
- ♦ Assist in the routine cleaning that comes with the changing numbers and needs of guests.
- ♦ Other duties as assigned.

Qualifications: (Minimum Education and Experience)

- ♦ Experience in institutional or large food service setting
- ♦ Knowledge of and experience in food service: inventory, food preparation, buffet serving, cleaning, and institutional kitchen equipment.
- ♦ Knowledge of standards of storage of food and standard kitchen procedures.

Knowledge, Skills, and Abilities:

- ♦ Knowledge of current health and safety laws and practices is essential.
- ♦ Knowledge of and experience in preparation of special dietary foods.
- ♦ Knowledge of the basic use of chemical and sanitation best practices

Physical Aspects of the Job:

- ♦ Ability to effectively communicate verbally 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 safely and properly use cleaning chemicals and equipment.
- ♦ Ability to provide first aid and to assist campers and staff in an emergency.
- ♦ A willingness to commute to a camp setting and work irregular hours. Temporary housing may be available but not guaranteed.