



Camp Blue Spruce

Job Title: **Kitchen Staff**
Reports to: *Kitchen Manager*

Position Purpose:

Kitchen staff assists the Kitchen Manager to create an allergy-friendly environment and cook three meals daily for children and adults with food allergies.

Essential Job Functions:

1. Assist in the daily operations of the camp food service.
 - ◆ Works independently using menus and recipes provided by the Kitchen Manager to help prepare breakfast, lunch, snacks and dinner for campers and staff.
 - ◆ Uses commercial cooking equipment such as grills, ovens, mixers, slicers, steam tables, and burners.
 - ◆ Set up food, supplies, and utensils for dining hall distribution.
 - ◆ Store food and leftovers at proper temperature.
1. Keep Kitchen in sanitary condition
 - ◆ Clean the equipment after use and keeps the kitchen area in sanitary condition.
 - ◆ 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.
2. Maintain and Organize Food
 - ◆ Physically move food items to ensure proper rotation,
 - ◆ Checks current inventory for freshness and adapts menus when necessary to avoid food waste. This includes walk-in freezer, refrigerators and dry pantry.
 - ◆ Records supply usage for inventory and reorder purposes.
 - ◆ Reports shortages to the Supervising Cook.

Qualifications: *(Minimum Education and Experience)*

- ◆ One year of experience as a cook in a commercial food service facility.
- ◆ Knowledge of food preparation and serving, storage of food and dishwashing procedures.
- ◆ Current Food Handler's License.
- ◆ High school diploma or equivalent combination of experience and education.
- ◆ Reliability and dependability
- ◆ Employee is required to maintain a drug/alcohol free workplace.

Knowledge, Skills, and Abilities:

- ◆ Ability to make decisions independently and follow through fairly and objectively.
- ◆ Remain flexible and able to adapt to changes
- ◆ Valid first aid and CPR card is preferred.
- ◆ Act as a positive role model for other staff and campers.
- ◆ Excellent customer service skills.
- ◆ Respectful neat appearance.

Physical Aspects of the Job:

- ◆ Ability to lift and carry 30 pounds including unloading food, carry trays of dishes, lifting supplies and equipment as needed.
- ◆ Visual ability to identify and respond to environmental hazards.
- ◆ Physical ability to operate kitchen equipment according to safe recommended methods.
- ◆ Physical mobility and endurance to perform tasks while standing for long periods of time (60 minutes or more).
- ◆ Determine cleanliness of dishes, food surfaces, and kitchen area.
- ◆ Requires on-site living, including shared staff quarters.
- ◆ Occasional exposure to adverse weather and environmental conditions.
- ◆ Must be willing to work various shifts; days, early evenings, weekends.
- ◆ Extensive standing and walking.

Dates, Training and Compensation:

Two sessions of camp – August 8 – 13 and August 15 – 20.

Work with experienced allergy chefs. Training is August 7 and August 14 at the camp.

All staff receive room and board for the time they are at camp. Accommodations are in a camp setting and include an indoor bathroom.

Compensation commensurate on experience and position - \$550 - \$850

Some physical requirements of the kitchen staff position could be endurance including prolonged standing, bending, stooping, and lifting up to 50 lbs. Must be willing to live in a camp setting and work irregular hours with limited or simple equipment and facilities.