

2024 Camp Blue Spruce

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

Position Purpose:

Kitchen staff assists the Chef 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.
 - a. Works independently using menus and recipes provided by the Chef Manager to help prepare breakfast, lunch, snacks and dinner for campers and staff.
 - b. Uses commercial cooking equipment such as grills, ovens, mixers, slicers, steam tables, and burners.
 - c. Set up food, supplies, and utensils for dining hall distribution.
 - d. Store food and leftovers at proper temperature.
- 2. Keep Kitchen in sanitary condition
 - a. Clean the equipment after use and keep the kitchen area in sanitary condition.
 - b. Clean and maintain all food-preparation and storage areas.
 - c. Wash all dishes, serving and preparation equipment, and utensils according to regulated washing methods and temperatures.
 - d. Reduce waste, reuse items, and recycle as indicated through the camp's procedures.
- 3. Maintain and Organize Food
 - a. Physically move food items to ensure proper rotation,
 - b. Checks current inventory for freshness and adapts menus when necessary to avoid food waste. This includes a walk-in freezer, refrigerators and dry pantry.
 - c. Records supply usage for inventory and reorder purposes.
 - d. Reports shortages to the Chef Manager.
- 4. Participate in a timely evaluation process along with debrief to document learnings from the camp season.

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
- Employees are 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 required.
- Act as a positive role model for other staff and campers.
- Excellent customer service skills.
- Respectful neat appearance.
- General awareness of dietary restrictions, food allergens, and cross-contamination protocols, preferred.

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.

Salary Information

\$750/week.

Application Information

Apply online at: <u>https://bluespruce.campbrainstaff.com</u>

Questions

Contact: Sarah Hinton - Camp Director, program@campbluespruce.org

Some physical requirements of the Extra Allergy Coordinator position could be endurance including prolonged standing, some bending, stooping, walking long distances, hiking, climbing, and stretching; requires normal range of hearing and eyesight to record, prepare, and communicate appropriate information and the ability to lift up to 50 lbs; willing to live in a camp setting and work irregular hours with limited or simple equipment and facilities; and with daily exposure to the sun, heat, and animals such as bugs, snakes, bats, etc.