



Position Title: Kitchen Helper/Dishwasher

Responsible To: Food Services Manager/Camp Director

Minimum Qualifications -

- Desire and ability to work in a camp kitchen
- Ability to learn to do tasks assigned
- Ability to accept supervision
- Ability to relate and work well with others

Positions Available - Six with a salary competitive with Camp America Standards

General Responsibility - Must be able to lift, unload, move food and supplies; lift dishes to their storage location; use kitchen equipment safely; operate electrical and mechanical equipment; operate dishwasher while maintaining appropriate temperature; determine cleanliness of dishes, food contact surfaces, and kitchen areas; assess condition of food.

Specific Responsibilities -

- Participate in pre-camp training for all staff
- Train staff and campers in management of food service
- Put out sample setting of utensils for each meal
- Wash dishes, glasses, and silverware by hand or machine
- Sweep and mop kitchen
- Take out trash from kitchen and dish room to dumpster
- Clean and wash trash cans at least every other day; daily if needed
- Wash, peel, and cut vegetables as needed
- Wash pots & pans as needed
- Fill and clean juice, milk, and water machines in dining halls
- Help upload supply truck and put supplies away
- Clean spillage in kitchen or dish room
- Make sure dish room and floors are kept clean
- Straighten counters and clean after each meal
- Help in any area of kitchen or dining room as requested by Food Service Manager
- These are not the only duties to be performed. Some duties may be reassigned and other duties assigned as required

Essential Functions -

- Ability to communicate and relate to camper needs
- Visual and auditory ability to identify and respond to environmental and other hazards related to camp activities