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