

Kitchen Staff Job Description

Job: Kitchen Staff is a seasonal position. Running a safe, healthy and efficient kitchen is a vital part of our summer season. The Kitchen staff is responsible for feeding up to 200 children and staff up to 3 times a day. Planning for, preparing, serving and cleaning up meals for our summer campers and staff requires staff that is committed to being on time everyday, having enthusiasm for the job and enjoys working with children. **Note - Admin has the right to change and alter this job description at their discretion.**

Job Responsibilities:

- All tasks needed for meal prep
- All tasks related to keeping a clean kitchen, including daily cleaning and maintenance
- All tasks related to dishes
- Prioritize and manage food safety and allergen safety and ensure that all Kitchen Staff are aware of all allergens and
- Must be able to adhere to safety and health protocols
- Assist with dining area as needed
- Taking out the trash after each meal and additionally as needed
- Keep kitchen area clean and organized
- Sweep and mop after every meal service as needed or as requested by Kitchen Supervisor or Admin Team
- Responsible use of chemicals such as sanitizers and cleaners including storage of items when not in use.
- Other duties as assigned by Kitchen Manager, Kitchen Assistant Manager, Night Cook and Admin Team
- Must be comfortable working in a fast paced environment with co-workers, campers and other volunteers safely and effectively.
- Respond appropriately to emergency situations, alerting appropriate staff, and assisting with campers
- Must be able to work with and interact with all campers and all staff in a kind and respectful manner at all times as well as co workers in the kitchen.
- Must be able to work independently when needed with limited to no redirection.

Job Requirements:

- Have reliable transportation to be to work daily on time
- Must be 18 years of age or older
- Must complete a CORI/SORI/NSOR (provided by Camp)
- Valid ServSafe Certification a plus but not required (must be in Massachusetts)
- Must be CPR/First Aid certified (Camp can provide training if not currently certified)
- Experience in food service and food prep and serving of at least one year
- Must be able to maintain a clean and orderly kitchen and food service area at all times including taking trash out, cleaning counters/machines/floors, doing dishes and any/all other related duties on a daily basis as required from Kitchen Supervisor, Night Cook or Admin Team.
- Physical requirements: ability to stand for prolonged periods of time, bend, stoop, crouch, and lift at a minimum of 50 lbs