



VOLUNTEER RESPONSIBILITIES

FOOD SERVICE ASSISTANT

RESPONSIBLE TO: Food Service Manager, Support Staff Team Leader

RESPONSIBILITY: To achieve camp goals with major responsibility to assist the Food Service Manager in food preparation, checking inventory, and completing sanitation procedures. Assist camp director in other areas of camp organization as requested.

MINIMUM QUALIFICATIONS:

- Must have a current Time Test
- Some knowledge in food service preparation
- Must be 18 years and older
- Able to work well with others
- Agree with the Spiritual Standard and Statement of Faith

GENERAL RESPONSIBILITIES

- Meet with food service manager for task assignments
- Maintain a clean and sanitized kitchen
- Prepare foods that taste good and offer a pleasing presentation
- Attend all staff meetings
- Practice all NYSHD codes and ACA regulations
- Complete food preparation tasks as assigned by food service manager
- Long pants only are required (no shorts or skirts) while working in the kitchen
- Wear hats during food preparation and plastic gloves (required by NYS Health Dept) for foods not being cooked before serving (i.e. lettuce, carrots, fruits, lunch meats, etc)
- Help with food distribution at mealtimes
- Help with cleanup duties
- Complete other sanitation and inventory tasks as assigned by the food service manager