

FOOD SERVICE ASSISTANT

DESIRED QUALIFICATIONS

- Must be 21 years of age or older.
- Prefer experience in cafeteria food service.
- Able to lead and supervise a kitchen crew
- Work well with others and relate well to the public.
- First Aid and CPR preferred.
- Possess a Food Service Manager's Certificate.
- Must be familiar with and uphold health regulations as well as ACA requirements for food service.

RESPONSIBLE TO THE FOOD SERVICE DIRECTOR AND ASSISTANT FOOD SERVICE DIRECTOR

CAMP GOALS

- To assist in serving healthful and well-balanced meals in a friendly manner with a pleasant presentation.

GENERAL RESPONSIBILITY

- To assist the food service director and Assistant Food Service Director in maintaining meal preparation and service as well as dining room.

SPECIFIC RESPONSIBILITY

1. To coordinate the serving area during meal service.
2. To coordinate the dishroom in preparation and meal clean up.
3. To know and follow Serv Safe Food Service practices.
4. In the absence of the Food Service Director or Assistant Food Service Director, supervise kitchen personnel.
5. Follow and check Shut/Lock Dawn Procedures.
6. To be sure the temperature and dish temperature charts are filled out every day.
7. Be responsible for Friday night and Teen Banquet dining room set up and clean up.
8. To assist in food preparation and storage as assign.
9. To assist in kitchen cleaning and dishwashing.
10. To assist in maintaining a clean and organized kitchen.

ESSENTIAL FUNCTIONS

Must be able to manage and work well with others. Must be able to oversee the operation of the camp kitchen in the absence of the director or assistant director.