

# FOOD SERVICE KITCHEN ASSISTANT

## DESIRED QUALIFICATIONS

- Have a desire to do kitchen work in a camp setting.
- Possess ability to learn assigned tasks.
- Have ability to follow instructions carefully.
- Work well with others.
- First aid and CPR preferred.
- Posses *Serve-Safe Employee Food Safety* training certification.

## RESPONSIBLE TO FOOD SERVICE DIRECTOR, ASSISTANT FOOD SERVICE DIRECTOR, AND FOOD SERVICE ASSISTANT MANAGER

### CAMP GOALS

- To prepare healthful, safe and well-balanced meals and to maintain a clean orderly kitchen and dining area.

### GENERAL RESPONSIBILITY

- To assist the food service staff in the safe preparation and serving of healthful foods.
- To assist the food service staff with maintaining cleanliness and sanitary conditions in the kitchen and dining room.

### SPECIFIC RESPONSIBILITY

1. Assist in food preparation.
2. Assist in kitchen cleaning and dishwashing.
3. Assist with unloading and storing food supplies.
4. Assist with putting dishes in their proper storage areas.
5. Operate electrical and mechanical kitchen equipment safely.
6. Follow Serv Safe Guidelines in keeping food safe.
7. Wash dishes, glasses, and flatware, pots and pan.
8. Sweep and mop kitchen floors properly.
9. Take out trash and recyclables from kitchen and dining room to dumpster.
10. Keep trashcans clean and lined.
11. Provide friendly and neat meal service.
12. Take temperature recordings daily.
13. Clean any spillage in kitchen and/or dining room.
14. Maintain a clean kitchen, dish room, and cafeteria.
15. Store food properly and clean up after meals.
16. Operate dishwasher safely and according to health department regulations.
17. Follow instructions of food service director and assistant food service director.

### ESSENTIAL FUNCTIONS

Must be able to lift heavy items, unload and store supplies, operate kitchen equipment, handle kitchen tools safely and be familiar with safety precautions for kitchen work.