

# **Camp Mi-A-Kon-Da**

## **KITCHEN STAFF JOB DESCRIPTION**

Kitchen Staff work as a team and are vital to the set-up, serving, and clean-up of every camp meal. Kitchen Staff are supervised by the Junior Cook, and are responsible to the Head Cook, the Assistant Director and Director.

### **Duties**

- Arrive on time and prepared to the Kitchen before each meal
- Set up dining hall for all meals; including place settings, condiments and food
- Assist with serving at meals
- Wash dishes after every meal, following proper dishwashing guidelines and standards of cleanliness
- Carry out cleaning duties in the kitchen and dining hall after every meal; including but not limited to sweeping, mopping, sanitation of all surfaces, trash removal
- Other duties as assigned

### **Requirements**

- Minimum Age: 15 years old
- Able to receive direction in a positive manner
- Able to work independently
- Work cooperatively with your fellow staff members
- Complete all Staff Training activities and requirements
- Abide by all Camp Policies for the duration of your contract
- Maintain good health and take the appropriate time for self-care during the summer
- Address any problems or concerns to the Director or Assistant Director