**KITCHEN ASSISTANT**

**Qualifications:**

1. Effective Interpersonal Communication.

**Responsible to:** Kitchen Manager and Program Leadership Team

**General Responsibilities:**

1. The Camp Kitchen Staff prepares and serves healthy and nutritious meals to camp participants and groups.  The Camp Kitchen Staff maintains appropriate health standards and adequate levels of food supplies. The Camp Kitchen Staff sets tables, washes dishes, and performs other cleaning as directed.
2. When you are not assisting in the kitchen, you will participate in activities with your assigned group.

**Specific Responsibilities:**

1. Assists in preparing and serving healthy and nutritious meals to campers.
2. Practices personal hygiene and cleanliness in handling food.
3. Maintains clean and safe kitchen work areas, stockroom, freezer, refrigerator, and dining room.
4. Lifting items up to 40 pounds
5. Safely operate all necessary kitchen equipment and cleaning supplies. (The Camp Kitchen Staff utilizes equipment which can be potentially dangerous to include knives, ovens, mixers, broilers, and cleaning chemicals.)
6. Ability to stand for long periods of time.
7. Assist the Quarter Master and Kitchen Staff with off-site trips food preparations.