



Summer Camp Kitchen Staff Job Description

Updated 1-2024

Under the direction of the Chef, the Kitchen Assistants support camp food service operations. The Kitchen Assistant is responsible for preparing and serving meals for up to 190 campers and staff. Meal service includes buffet meals, additional stations, and off-site programming. The Kitchen Assistant has high standards for health and safety. They ensure that all areas of the kitchen, food service areas, and the Main Lodge, including restrooms, are kept clean by following daily and periodic cleaning lists. The kitchen assistants may work independently, without direct supervision, to complete their responsibilities.

Responsibilities

- Responsible for daily food preparation for three meals as scheduled by the Chef.
- Responsible for general kitchen maintenance and cleanliness.
- Responsible for attending weekly kitchen staff meetings.
- Wash and dry all dishes used in preparation and service, ensuring proper storage.
- Clean all areas of preparation and service.
- Ensure a high level of health and safety, cleanliness, and food hygiene.
- Adhere to existing working practices, methods, and procedures.
- Undertake relevant training and development activities and respond positively to new and alternative systems.
- Other duties as assigned by the Chef.

Qualifications

- Must be 18 years old or older
- Experience in a commercial kitchen or a kitchen that prepped “buffet-style” meals.
- Ability to interact positively with people from diverse backgrounds.
- Be up to date on COVID vaccinations.
- Strong work ethic and will work until the job is complete.
- Interpret a variety of instructions furnished in written or oral form.
- Strong command of communication, writing, and organizational skills.
- Effectively interact with people of diverse backgrounds and different levels of experience.
- Ability to work in a busy environment with many distractions.

Physical Requirements:

- Must be able to stand for long periods.
- Must be able to walk for long periods.
- Must be able to lift and carry a minimum of 50 pounds.
- Must be able to bend, stretch and reach for extended periods.

Hours

This position requires engagement seven days a week. Specific days off will be determined in partnership with the Camp Chef, Camp Director, and kitchen staff. This often requires a 10-12-hour

workday with extended breaks between meals.

Compensation

This seasonal position runs from May 25 – August 17 (starting and end dates are flexible.) Compensation is \$350 - \$450 per week DOE. Room and board are available for this position.

Application Instructions:

Please complete an employment application. Forms are available on our website. Applications are accepted on a rolling basis until all positions are filled.

Perry-Mansfield is an Equal Opportunity Employer. Qualified applicants will receive consideration for employment regardless of race, color, religion, sex, national origin, disability, or protected veteran status. Must be able to successfully pass a comprehensive background check.