



Summer Staff – Job Description

Role: Assistant Cook (3)

Reports to: Food Service Director

Duties Include:

- Passing Serve Safe Food Handler's certification
- Preparing food for meals
- Serving and replenishing buffet lines during meals
- Cleaning up food from buffet lines and tables after meals
- Overseeing volunteer dish crews
- Maintain a clean and safe working environment
- Empty kitchen garbage after every meal – replace liners
- Other duties as assigned by Food Service Director
- Assist and participate in the week's camp games and activities
- May be assigned to dish teams, as a cabin buddy, and maintenance projects.

Cleaning Responsibilities: Kitchen/kitchen bathroom, and serving area

Kitchen Bathroom:

- Clean toilet
- Wash mirror
- Scrub shower
- Clean sink and counter
- Restock paper products
- Empty garbage – replace liner
- Sweep and mop

Kitchen & Serving Area:

- Put food away
- Wipe down counters
- Sweep floor so floor scrubber can go through
- Mop under counters and shelving
- Spray down mats
- Other cleaning as assigned by Food Service Director
- When done...report to Kitchen for other cleaning at end of week