

KITCHEN ASSISTANT

Hidden Villa Summer Camp

Hidden Villa Camp is dedicated to promoting multicultural understanding and environmental stewardship. We instill in our campers a sense of responsibility towards the earth, and provide the tools to positively affect the earth and the people who inhabit it.

DESIRED QUALIFICATIONS

- Desire to work in a camp kitchen
- Ability to learn to do tasks as assigned
- Ability to accept supervision
- Ability to relate well with others
- Desire and ability to work in a camp setting

RESPONSIBLE TO

Food Service Manager, Camp Directors

GENERAL RESPONSIBILITY:

To support food service manager and cooks in serving three healthy and fresh meals to residential campers and staff.

SPECIFIC RESPONSIBILITIES:

- Demonstrate positive service attitude toward all groups.
- Support efficient use of compost and pig slop by programs.
- Participate in overall camp staff training.
- Wash dishes, glasses, silverware and pots and pans by hand or machine.
- Sweep and mop kitchen and dining room.
- Cut peel and wash vegetables as needed.
- Mix juice, and serve juice, milk and water.
- Help unload supply truck and put supplies away.
- Make sure dishwashing area is kept clean. Straighten counter after meals.
- Work with Food Service Manager in closing down kitchen and packing equipment at end of season.
- These are not the only duties to be performed. Some duties may be reassigned and other duties may be assigned as needed.

ESSENTIAL FUNCTIONS:

Ability to communicate and work with staff and provide necessary instruction and communication of safety and sanitation procedures.

Base Salary: \$300 per week + DOE