

Kitchen Staff Job Description

- Reports to Food Service Director, Program Directors, Summer Program Directors
- 18yrs old and/or high school graduate, Willingness to learn Food Service, Committed Christian.

General Staff Responsibilities

- Assist in creating an environment for campers and guests to experience Christ at camp Strive to lead like Jesus Christ
- Provide care and availability to campers
- Assist in the program whenever necessary/asked
- Set an example of a disciple of Christ for campers to look up to
- Help clean & assist in general duties whenever able
- Keep your personal belongings/space clean
- Have the attitude of a servant--serving the ministry, the campers, and the staff community

Specific Responsibilities

- Assist the Kitchen Manager in all areas of food preparation & clean up as required Help keep the kitchen and dining hall clean & orderly at all time
- Wash pots and pans
- Rotate kitchen rotations: dishes, meals, serving line, and dining room
- Help with free time rotations when asked
- Hold campers accountable to camp's expectations & take disciplinary action if needed according to CPBC's Camper Discipline Policy
- Lead cabin devotions and model personal devotions for campers
- Advocate for each camper's rights, and ensure each camper is safe in your care Help campers pack & get on correct busses on the last day of camp
- Be on time (kitchen rotations, program activities, chapel, etc.)