



Job Description

Job Title: **Dishwasher/Kitchen Assistant**

Classification: **seasonal hourly/non-exempt**

Pay: **starts at \$10/hr**

Reports to: **Executive Chef**

Date posted: **August 16, 2016**

Training start date: **September 10, 2016**

Position Purpose:

Assist the Food Service Manager in preparing and serving nutritious meals and help maintain sanitation in kitchen, dining hall, and dish room.

Essential Job Functions:

1. Assist in routine sanitation of the kitchen and related equipment.
 - Clean and maintain all food-preparation and storage areas.
 - Wash all dishes, serving and preparation equipment, and utensils according to regulated washing methods and temperatures.
 - Reduce waste, reuse items, and recycle as indicated through the camp's procedures.
2. Assist in the daily operations of the camp food service.
 - Assist in the preparation of food as the menu indicates including washing and peeling.
 - Set up food, supplies, and utensils for dining hall distribution.
 - Store food and leftovers at proper temperature.
3. Assist in the preparation and packaging of food for use outside the camp dining hall.
 - Work with cooks and other staff in reviewing pack out requests to ensure adequate and accurate amounts and variety.
 - Prepare and store pack out food according to camp and health code procedures.
 - Advise program staff on equipment or preparation materials needed for identified menu choices.

Qualifications:

- Desire to work in the food service area.
- Knowledge of food preparation and serving; storage of food and dishwashing procedures is preferred.

Physical Aspects of the Job:

- Ability to lift and carry 30 pounds including unloading food, carry trays of dishes, lifting supplies and equipment as needed.
- Visual ability to identify and respond to environmental hazards.
- Physical ability to operate kitchen equipment according to safe recommended methods.
- Physical mobility and endurance to perform tasks while standing for long periods of time (60 minutes or more).
- Determine cleanliness of dishes, food surfaces, and kitchen area.