



Job Description

Job Title: **Kitchen Assistant**
Classification: ***permanent 8-9 month, hourly/non-exempt***
Pay range: ***start \$11.50/hr***
Reports to: **Executive Chef**
Date posted: **1/18/2017**
Training start date: **2/13/2017**

Position Purpose:

Assist the Executive Chef/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. Other duties as assigned.
 - Assist with order receiving and stocking.
 - Effectively communicate with guests.

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.