



### *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: **8/24/2017**  
Training start date: **As soon as possible**

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#### 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.