

VOLUNTEER RESPONSIBILITIES
FOOD SERVICE ASSISTANT



RESPONSIBLE TO: Food Service Manager, Support Staff Team Leader

RESPONSIBILITY: To achieve camp goals with major responsibility to assist the Food Service Manager in food preparation, checking inventory, and completing sanitation procedures. Assist in other areas of camp organization as requested.

MINIMUM QUALIFICATIONS:

- Must be 18 years or older
- Must be able to work well with others
- Must have a current Tine Test
- Some knowledge in food service preparation
- Must agree with statement of Christian conduct, spiritual standard, and statement of faith

GENERAL RESPONSIBILITIES:

1. Meet with food service manager for task assignments
2. Maintain a clean and sanitized kitchen
3. Help with food preparation and distribution
4. Help with cleanup duties
5. Practice all NYSHD codes and ACA regulations
6. Long pants and hats are required while working in the kitchen along with plastic gloves (required by NYS Health Dept) for food not being cooked before serving (i.e. lettuce, carrots, fruits, lunch meats, etc)
7. Complete other sanitation and inventory tasks as assigned by the food service manager
8. Attend all staff meetings and in-service training sessions.