



## **Urgently hiring**

### **Job details**

#### **Salary**

\$15 an hour

#### **Job Type**

Part-time

Full-time (Seasonal)

#### **Number of hires for this role**

2 - 8

### **Full Job Description**

#### *Kitchen Staff*

Seeking individuals to assist preparing meals for a Summer Camp Program. Kitchen prep experience required. Main job duties and responsibilities include assisting Executive Chef in preparing meal items, refilling food items on the service line, helping with dishes/operating a dishwasher, and general cleaning of the kitchen and dining hall space.

This is a part time opportunity, 15-20 hours per week, with full time hours during the summer season. Background check required.

### **Qualifications**

Knowledge, Skills and Abilities Required:

1. Knowledge of kitchen sanitation.
2. Basic knife handling skills.
3. Basic reading and math skills.
4. Ability to lift over 50 pounds on a regular basis.
5. Ability to measure ingredients accurately.
6. Basic knowledge of kitchen equipment.
7. Ability to understand and carry out directions.

8. Reporting damaged or faulty equipment to supervisor.

### **Requirements:**

- High School Diploma or equivalent
- Prior experience in a similar position
- Thorough knowledge of food safety procedures
- Excellent organization, time management and multitasking abilities.
- Capacity to work in a fast-paced environment
- Ability to stand for extended periods of time
- Good communication skills
  - Ability to work weekends and holidays as needed

### **Essential Duties and Responsibilities:**

- Sweeps and mops floors at appropriate intervals to ensure compliance with safety and sanitation standards.
- Operates large electric machines such as dishwashers and sanitizers.
- Washes worktables, walls, refrigerators, and cutting boards and all other food prep surfaces as assigned.
- Separates and removes trash and garbage and places it in designated containers. Hoses out garbage cans in appropriate areas.
- Washes dishes, pots, pans, utensils and other food preparation machines and equipment.
- Transfers supplies and equipment between storage and work areas observing all safe lifting standards.
- Assists with dining hall tables and front of the house set up as requested.
- Assist with loading or unloading and delivering supplies and product.
- Distributes supplies, utensils and portable equipment as needed.
- Complies with all outlined sanitation and safety requirements.
- Perform other duties as assigned

Job Types: Part-time, Full Time (seasonal)

Pay: \$15.00 per hour

Schedule:

- Day shift, Night shift
- Weekdays and Weekends

## **Shifts**

Kitchen staff shifts shall consist of not more than eight (8) hours of work and must be inclusive of a minimum 30-minute (meal) break. Approval from Camp Director is needed for overtime. Overtime will be paid in accordance with California labor laws

Typical shifts include:

### **Weekend Retreats/Rentals**

#### ***Friday***

2pm – 10pm

#### ***Saturday***

7:30am – 2:30pm

11am – 7pm

2pm -10pm

#### ***Sunday***

7:00am – 2:30pm

COVID-19 considerations:

PPE available onsite. Multiple handwashing stations available as well as Hand Sanitizer being available around the facility. Service is facilitated by additional members of the staff which are currently in place.

## **Experience:**

- Kitchen/Kitchen Preparation: 1 year (Preferred)
- Meal Preparation: 1 year (Preferred)

## **Work Location:**

- Camp Bob Waldorf Facility Kitchen