



KITCHEN CREW

JOB DESCRIPTION

Please look over the job description that is required of the Kitchen Crew during this summer. If you are hired for this position, the Program Dean will be reviewing this with you throughout 'In Camp Training'. We also encourage you to use this list as something to pray through in anticipation of camp and as you work during the summer.

MINIMUM REQUIREMENTS

- Personal relationship with Jesus Christ
- Desire to work in the food service area
- Ability to read menus, weights, and measurements
- Ability to work well with others
- Ability to accept guidance and supervision
- Current food handlers card

RESPONSIBLE TO: Program Dean, Head Cook, & Food Service Director

GENERAL RESPONSIBILITIES

- Work with the cooks and Food Service Director to prepare and serve all meals for the camp program, while working in accordance with the purpose of Trout Creek Bible Camp.

SPECIFIC RESPONSIBILITIES

1. Assist cooks in preparing foods by performing any combination of the following tasks:
 - Wash, peel, etc.
 - Prepare poultry and meals
 - Prepare breads, stir, and strain soups
 - Weight and measure foods
 - Carry pots, pans, etc.
 - Store food, clean utensils, and area
 - Distribute food and supplies
2. Assist in any area of kitchen as requested by Food Service Manager or Cook
3. Help unload and store supplies
4. Help move supplies around kitchen
5. Keep kitchen clean at all times and maintain a routine cleaning schedule
1. Some duties may be reassigned, and others may be assigned as required.