



KITCHEN CREW

Job Description

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: Food Service Manager & Program Dean

GENERAL RESPONSIBILITIES

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

SPECIFIC RESPONSIBILITIES

- Assist cooks in preparing foods by performing any combination of the following tasks:
 - Wash, peel, etc.
 - Prepare poultry and meats
 - Prepare breads
 - Stir and strain soups and vegetables
 - Weight and measure foods
 - Carry pots, pans, etc.
 - Store food
 - Clean utensils and area
 - Distribute food and supplies
- Assist in any area of kitchen as requested by Food Service Manager or Cook
- Help unload and store supplies
- Attend and participate in Program Bible Studies
- Follow all staff rules and regulations (The Law/Child Protection Plan/Social Media Policy)
- Help move supplies around kitchen
- Keep kitchen clean at all times and maintain a routine cleaning schedule
- Some duties may be reassigned, and others may be assigned as required.