

CANOE ISLAND FRENCH CAMP

JOB DESCRIPTION: VOLUNTEER KITCHEN ASSISTANT

General Responsibilities

To assist in all aspects of camp meals and kitchen and dining hall clean up.

Authority/Accountability

Authority to carry out this activity within the framework of the camp's general policies and procedures as outlined in staff training and pre-camp materials; accountable to the Chef and Camp Director.

Specific Duties

1. Help unload groceries from dock to kitchen.
2. Operate mechanical dishwasher and wash dishes and pots and pans correctly.
3. Learn to prep food correctly to Canoe standards: salads, condiments, snacks, baked items, use of knives, storage of refrigerated items (dating, rotation), recipe preparation, daily prep list, sandwich prep, bbq prep, special day prep, storage, warehouse rotation.
4. Learn proper clean-up and sanitation: help with daily and weekly clean up duties, proper use of gloves, where items are stored, replacing of used items, use of mops, sponges, bleach, soaps; laundry for the kitchen, kitchen bathroom cleaning.
5. Assist with special days/events, French cuisine class, banquets, etc.

Essential Functions

1. Physical ability to perform the job as outlined and to respond quickly and effectively to environmental and other hazards, per camp policies/procedures.
2. Physical ability to lift 50 pounds, using both hands.
3. Ability to use good judgment in all situations.
4. Ability to communicate orally and in writing effectively with fellow staff, campers.
5. Ability to work with people from a variety of backgrounds.
6. Ability to accept and give supervision and guidance.
7. Ability to visually observe and assess camper behavior with regard to its appropriateness in view of safety, health (physical, mental) and its effect on others.

Minimum Qualifications

1. Be at least 17 years of age
2. Have a general knowledge of food handling and/or food service
3. Have or obtain WA State Food Handlers Permit
4. Have a good work ethic
5. Have clean personal hygiene; hair tied back as necessary
6. Wear clean clothes in the kitchen; no shorts, no open-toed shoes; no jewelry that might present a danger or health hazard
7. Use proper hand-washing techniques
8. Ability to speak English and have an understanding of basic French.