

Camp Chestnut Ridge

Part-time Kitchen Team Member Job Description

The kitchen at Chestnut Ridge is committed to preparing made-from-scratch meals using fresh, whole, and natural ingredients. We aim to serve food that promotes the health of our bodies and of God's Creation. We also support local farmers and businesses by cooking seasonally. Over 30% of last year (2015) food purchases were sourced locally.

General Description: These positions are hired on three levels: Shift Manager/Lead Cook, Assistant Cook, and Sanitation Specialist/Prep Cook.

Position Availability: Part-Time seasonal, mostly weekend work year round - Summer positions available weekday and weekend availability

- Seasonal Shifts: 6:00am-10:00am; 6:00am - 2:00pm (3:00pm possible); 9:00am-2:00pm (3:00pm possible); 3:00pm - 9:30pm (ending time is variable)
- Summer Shifts: 5:30am-1:30pm; 6:00am - 2:00pm; 8:00am-3:00pm; 3:00pm - 9:30pm (ending time is variable)

Pay Rate: Variable dependent upon position and experience

Duties and Responsibilities:

- Shift Manager/Lead Cook
 - Assist the Food Services Director/Head Chef (FSD) in maintaining the facilities to meet and exceed health and safety standards.
 - Work as a leading member of the kitchen team in the prep and serving of meals and the clean-up of the serving and cooking areas. Designate tasks to teams at the beginning of the shift.
 - Responsible for the timely execution of food.
 - Maintain or exceed the set expectation for food quality and standards.
 - Unpacking/appropriately storing food and other necessary kitchen products as orders come in.
 - Assist the FSD by promoting good health practices, a safe and enjoyable working environment, and exercising positive discipline.
 - Report any issues of misuse or poor practice of/with kitchen equipment to the FSD.
 - Notify the FSD of any need repairs or malfunctioning kitchen equipment.
 - Other related duties as assigned
- Assistant Cook
 - Work cooperatively with kitchen team in the prep and serving of meals and the clean-up of the serving and cooking areas.
 - Responsible for the timely execution of food.
 - Maintain or exceed the set expectation for food quality and standards.

- Unpacking/appropriately storing food and other necessary kitchen products as orders come in.
- Other related duties as assigned
- Sanitation Specialist/Prep Cook
 - Lead Dishwasher: oversee adherence to sanitation rules, monitor dishwasher functionality; ensure proper handling of all materials (i.e. plates, serving containers, chemicals)
 - Adherence to health and safety standards.
 - Ensure all areas of the kitchen are clean (swept, mopped, sanitized): Refrigeration/freezer units/Dry Storage/Serving Area, Snack Room/Dish Pit, Main cooking area, break room.
 - Mentoring/training/assigning other team members to assist in these daily duties.
 - Ensure adherence to the deep cleaning chart.
 - Unpacking/appropriately storing food and other necessary kitchen products as orders come in.
 - Assist with food preparation as time allows or as needed.
 - Assist the FSD by promoting good health practices, a safe and enjoyable working environment, and exercising positive discipline.
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Qualifications:

- Demonstrates appropriate knowledge, skills, and attitude for the position.
- Open to and willing to work in an environment that promotes constant learning.
- Must be 16 or older
- Good physical health: ability to lift and carry 50 pounds; visual and/or auditory ability to identify and respond to environmental and other hazards of the site, facility and guests/staff; physical mobility and endurance to perform tasks while standing/walking for long periods of time.
- Special consideration given to applicants who have:
 - experience and/or training in professional kitchens.
 - knowledge of and experience in preparation of special dietary restrictions.
 - ServSafe Certification
 - First Aid Certification