

Job Descriptions

KITCHEN HELP

Immediate Supervisor: Dining Room Supervisor
Officer Supervisor: Associate Camp Director



1. Arrive 45 minutes before each meal to do pre-meal preparations. Assist with serving meals as needed.
2. Operate dishwasher after each meal and put away clean dishes. Clean kitchen pots and pans after each meal and store properly.
3. Clean dishwasher room area including walls and baseboards after each meal. Nothing is to be sitting on the floor.
4. Assist with sweeping and mopping of kitchen and dining room floor each evening.
5. Keep brooms and mops raked and other cleaning equipment and materials stored properly.
6. Keep outside area trash clean. Hose off back dock at the end of each day.
7. After each meal, empty the trash cans and reline. Wash out garbage cans weekly.
8. Wipe down dining room wall by tray window after each meal and mop.
9. Assist with snacks as assigned
10. Assist with unloading supply trucks and help store supplies.
11. Provide cooking supplies for cooks as requested.
12. Assist with canteen as assigned.
13. Wear closed toe shoes and no tank tops.
14. Remain on the job during meal times. No sitting down, eating or drinking during camper meal times or clean up time.
15. Be available on registration day to greet campers and carry luggage if time permits.
16. Keep personal living quarter neat, clean and ready for inspection.
17. Be available to participate and assist with camp programs and activities as directed by your immediate supervisor or the Camp Director.

