



POSITION: Kitchen Staff

QUALIFICATION:

- Minimum of 18 years of age (all ages of adults encouraged to apply, and exception may be made for certain individuals who have graduated from high school at age 17)
- High school graduate, some college preferred, or equivalent experience
- Some experience significant to cooking and meal prep in a camp setting, additional experience with youth preferred
- Familiarity and compatibility with Quaker values

RESPONSIBLE TO: Camp Director and to your fellow staff members and the campers

GENERAL RESPONSIBILITIES:

- As a team, plan for and prepare all meals with attention to hygiene, nutrition, cost and waste
- Assist in other camp program activities as assigned, including program activities and camper supervision.
- Be an excellent role model for all campers and staff members

SPECIFIC RESPONSIBILITIES

- Work independently and cooperatively as necessary with all other kitchen staff members to ensure healthy and timely camp meals
- Some kitchen staff will consult with camp director to prepare a menu, budget and purchase food before and during camp
- Be aware of and consider dietary restrictions of campers and staff
- Assist in kitchen cleaning, including food storage and pots and pans, as agreed to by kitchen staff
- Supervise, instruct and encourage camper kitchen helpers on a daily basis
- Interpret philosophy, rules and regulations of the camp, with attention to safety and health regulations for the campers
- Attend, lead, and participate in meeting for worship
- Attend staff meetings regularly and relay information to other staff not present; contribute as necessary
- Participate in the spiritual, emotional, and physical growth of all
- Prepare written evaluation at the end of the summer following the guidelines provided by the Camp Director
- Other duties as assigned

