

YMCA Hayo-Went-Ha Camps

Food Service Assistant

Job Description

Desired Qualifications

- * Desire to work in a food service area
- * Ability to read menus, weights and measures
- * Ability to work well with others
- * Ability to accept supervision
- * Desire to work and live in a camp community

Responsible to

Head Cook

Camp Goals/Mission

The mission of YMCA Hayo-Went-Ha Camps is to create a community that affords each individual camper and staff member the opportunity to develop her leadership and communication skills, while growing mentally, physically and spiritually through teamwork, self challenge and positive motivation.

General Responsibilities

1. Assist workers in preparing food by performing any combination of the following tasks:
 - Wash, peel etc vegetables
 - Prepare poultry and meats
 - Prepare breads
 - Stir and strain soup and vegetables
 - Weigh and measure foods
 - Carry pots and pans
 - Store food
 - Clean utensils and kitchen area distribute food and supplies
2. Assist in any area of kitchen or dining room as requested by the head cook.
3. Wash dishes, glasses and silverware.
4. Sweep and mop kitchen and dining hall
5. Take out trash from the kitchen and dining hall to dumpster
6. Prepare and mix juice, milk and water
7. Help unload supply truck and put away supplies
8. Record temperatures of refrigerators and dishwasher
9. Assist with other kitchen staff for snacks, special events and trip/travel food.
10. These are not the only duties to be performed. Some duties may be reassigned and other duties may be assigned as required by the Camp Director.

Essential Functions

All kitchen staff need to communicate effectively with the Head Cook, assist to prepare, serve and clean up the kitchen for three meals a day. She is to lift/move supplies, read menus, notify head cook of low supplies appropriately, answer telephone; observe and attend to unsanitary or unhealthy conditions of the kitchen.