



TECUMSEH

DINING SERVICES

Kitchen Support Team Member

Reports to: Food Service Dir/Asst. Food Service Director

Status: Part-Time

Department: Foodservice

Revision Date: 3/1/2021

Regular Hours: Hours vary. Weekends required.

Effect on Camp Tecumseh Mission and Values:

Our kitchen staff support the Camp Tecumseh mission by providing healthy and nutritious meals to our campers, guests, as well as many of the camp staff. Our kitchen staff further support the mission by providing these meals in a timely manner, in a fun and friendly environment, while providing exceptional customer service skills.

Position Summary:

Kitchen support team members are responsible for the set-up and clean-up of meals during their assigned shifts. They also assist fellow cooks and/or fellow support team members by ensuring that food is prepared, cooked, and stored properly and that it surpasses health department standards at all times. Kitchen support members are also responsible for making sure storage areas, prep areas, and dish room areas are cleaned and maintained at all times.

Qualifications:

- Basic knowledge of kitchen sanitation
- Knife handling skills preferred
- Reading and math skills
- Knowledge of basic kitchen equipment
- Ability to understand and carry out directions with little supervision
- Must be able to multi-task and work quickly in a fast-paced and demanding environment
- Able to communicate and get along well with other team members and guests.
- Dependable
- Efficient
- Detail oriented
- Trustworthy

- Ability to work a flexible schedule
- Must be able to lift 30 pounds alone, and occasionally lift up to 50 pounds with assistance
- Ability to follow sanitation procedures

Job Duties/Responsibilities:

- Setting out clean dishes for set-up before each meal
- Washing dishes and putting away clean dishes
- Setting up containers for dirty dishes and silverware for every meal
- Sweeping and mopping kitchen floors
- Emptying trash
- Wiping kitchen counters
- Washing pots and pans
- Cleaning stoves and ovens
- Preparing food items for the day's menu (sorting, chopping, washing, and storing food)
- Preparing salad/yogurt bar items and keeping the items refilled as needed
- Assist with putting food deliveries away
- Shut down kitchen by locking doors, shutting off lights, and making sure the kitchen is cleaned and all trash is taken out at the end of the night shift.

Work Environment:

- Must be able to lift, bend and twist
- Ability to push and pull carts of product in/out of coolers/freezers
- May be required to work weekends and long days in excess of 8 hours per day
- Must be able to stand for long periods of time, and work in different climates such as a hot dish room or in a cooler or freezer
- May be exposed to various cleaning chemicals used to clean dishes, equipment etc.

NOTE: This job description is not meant to be all-inclusive. Employee may perform other related duties to meet the needs of the organization.