Wanakee United Methodist Center Job Description

Job Title: Kitchen Assistant Reports to: Head Cook

Position Purpose:

To assist the Head Cook in preparing and serving nutritious meals and in maintaining the cleanliness and sanitation of the kitchen and dishwashing area.

Essential Job Functions:

- 1. Assist in the daily operations of the camp food service.
 - Assist in the preparation of food as the menu indicates including washing and peeling.
 - Set up food, supplies, and utensils for dining hall distribution.
 - Store food and leftovers at proper temperature.
- 2. Assist in routine sanitation of the kitchen and related equipment.
 - Clean and maintain all food-preparation and storage areas.
 - Wash dishes, serving and preparation equipment, and utensils according to regulated washing methods and temperatures.
 - Reduce waste, reuse items, and recycle as indicated through the camp's procedures.
- 3. Assist in the preparation and packaging of food for use outside the camp dining hall.
 - Work with cooks and other staff in reviewing pack out requests to ensure adequate and accurate amounts and variety.
 - Advise staff on equipment or preparation materials needed for identified menu choices.

Other Job Duties:

• Other duties as assigned by the Executive Director

Qualifications:

- Knowledge of food preparation and serving, storage of food and dishwashing procedures is preferred.
- Be at least 17 years of age (18 strongly preferred)
- Be willing to promote the Christian faith and foster Christian community

Physical Aspects of the Job:

- Ability to lift and carry 30 pounds including unloading food, carry trays of dishes, lifting supplies and equipment as needed.
- Visual ability to identify and respond to environmental hazards.
- Physical ability to operate kitchen equipment according to safe recommended methods.
- Physical mobility and endurance to perform tasks while standing for long periods of time (60 minutes or more).
- Determine cleanliness of dishes, food surfaces, and kitchen area.