

Food Service Team Member (On-site)

Job Description

Description

Food Service Team Members assist the Food Service Director in preparing, serving and cleaning up for all meals served at Pine Lake Camps. This position includes dishwashing responsibilities and maintaining the cleanliness/sanitation of the kitchen and serving areas. Customer service skills are pertinent in order for the team to ensure that the needs of all campers, staff and guests are met in a gracious and hospitable manner.

The Food Service Staff Members are directly responsible to the Food Service Director.

Expected Dates of Employment: May 26th, 2020– August 15th, 2020

Compensation: \$175 weekly salary; Room and board provided while on-site

Qualifications

- Must be at least 16 years of age by the first day of employment
 - Able to lift 25 pounds and work on feet up to 4 consecutive hours
 - Must have reliable transportation to arrive at work on time for each shift
 - Knowledge of general food service skills is not required but a willingness to learn is necessary
 - Good verbal communication skills
 - Strong interpersonal skills such as are necessary to maintain positive relations with staff and guests
 - Able to pay close attention to details and organization while multi-tasking
 - Model a lifestyle which displays a heart of willingness to serve others
 - Understand that PLC is a Christian ministry and therefore be willing to grow in a spiritual environment
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Responsibilities

- Maintain professional appearance and demeanor in all situations
- Understand the Converge North Central Affirmation of Faith
- Understand and adhere to the Pine Lake Camps Christian Community Statement
- Graciously comply with all Pine Lake Camps policies and regulations
- Provide excellent customer service for all staff and guests dining at Pine Lake Camps
- Assist in the daily operations of the PLC Food Service Department
- Set up food, supplies and utensils for use in the Dining Hall
- Assist in the preparation of food, using proper food handling techniques and safety procedures
- Ensure that serving areas are clean and well stocked during serving times
- Be conscientious of meeting the needs of all dining guests, especially those with special dietary needs
- Store food and leftovers at proper times and temperatures
- Notify the Food Service Director of any food or supplies that need to be ordered
- Assist in routine cleaning and sanitation of the kitchen and equipment
- Maintain cleanliness of all food preparation and storage areas
- Perform dishwashing duties as necessary
- Reduce waste, reuse items and recycle according to kitchen procedures