

## Run for Fun Kitchen Staff Team Member

Assist in the preparation and serving of meals for camp attendees, ensuring that food is prepared according to health and safety guidelines. Maintain cleanliness and organization in kitchen and dining areas, while supporting the kitchen team in daily tasks.

### Qualifications:

1. Minimum of 16 years of age.
2. Proven ability to adapt to new situations.
3. Ability to work long shifts and maintain a positive attitude
4. Possess high moral character.
5. Ability to relate well and communicate with people of all ages (campers, staff, parents).
6. Ability to establish and maintain positive work relationships with fellow staff.
7. Emotionally mature and stable.
8. Belief and commitment to camp's policies and philosophy.

### Primary Responsibilities:

- 1. Food prep & production**
  - a. Wash, peel, chop, and portion ingredients; assemble salads, sandwiches, snacks.
  - b. Assist cooks with basic cooking
- 2. Meal service**
  - a. Set up/break down serving lines and beverage stations.
  - b. Serve campers/staff efficiently; restock during service.
  - c. Set up hydration stations, fruit/snack bars as assigned.
  - d. Monitor dietary/allergen signage; guide campers to correct options.
- 3. Sanitation & dishwashing**
  - a. Run dish machine; hand-wash pots/pans; air-dry and store correctly.
  - b. Maintain clean, organized workstations, floors, and equipment throughout shift.
  - c. Follow daily/weekly cleaning checklists (surfaces, coolers, drains, trash).
- 4. Storage & inventory**
  - a. Receive deliveries; check temps/quality; move to proper storage quickly.
  - b. Report low stock or waste to Kitchen Lead.
- 5. Safety & compliance**
  - a. Follow food-safety protocols (time/temperature control, cross-contamination prevention).
  - b. Use PPE; handle knives/equipment safely; report hazards or injuries immediately.
- 6. Teamwork & communication**
  - a. Take direction from Kitchen Lead/Chef; ask clarifying questions when needed.
  - b. Support other areas during rushes (dish, service, cleanup)
- 7. End-of-shift close**
  - a. Complete cleaning logs, shut down equipment, secure food storage, and take out trash/compost.