

# **Camp Ramah in Northern California**

## **Job Description**

Job Title: **Kitchen Staff/Chef/dishwasher**  
Classification: **Nonexempt**  
Reports to: **Food Service Manager**  
Salary: Depends on experience (room and board included)

### Position Purpose:

To assist the head chef in providing nutritious, well-prepared meals, which are served to all campers, staff, and guests.

### Essential Job Functions:

1. Assist in the daily operations of the camp's food service.
  - ◆ Prepare and cook food as the menu indicates utilizing frying, boiling, broiling, steaming, roasting of meat, poultry, seafood, fish, vegetables, salads, soups, and gravies.
  - ◆ Prepare foods including washing and peeling.
  - ◆ Bake breads, pastries, muffins, etc.
  - ◆ 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.
  - ◆ Clean prep, serving, and dining hall dishes.
  - ◆ Reduce waste, reuse items, and recycle as indicated through the camp's procedures.
  - ◆ Clean kitchen linens as needed
3. Work as a member of a food service team.

Other Job Duties: As needed/required by the food service manager and or Business Manager and Camp Director

Consideration may be given to tasks related to maintenance of bathrooms and laundry areas that serve the kitchen staff and functions.

Relationships: Works with other kitchen staff, reports directly to the food service manager, and business manager.

Kitchen Staff have a designated relationship with the their supervisors and the food service managers, and through them may relate directly or indirectly to program staff and counselors related to integration of the food service in the mission and program goals of the camp. Kitchen Staff will often have direct communication with the health director related to dietary needs of campers and staff.

Equipment Used: Commercial kitchen equipment as expected in a commercial kitchen including but not limited to ovens, stoves, pots pans, knives, dishwasher, steamer, fryer, tilt skillet etc.

All equipment used in a commercial kitchen environment.

Qualifications: (Minimum Education and Experience)

- ◆ Experience in institutional or food service setting.
- ◆ Desire to work in the food service area.
- ◆ Knowledge of standards of food preparation and serving, storage of food, and kitchen procedures.

Knowledge, Skills, and Abilities:

- ◆ Knowledge of current health and safety laws and practices is essential.
- ◆ Knowledge of and experience in preparation of special dietary foods including vegetarian foods.
- ◆ Knowledge of food service sanitation.

Physical Aspects of the Job:

- ◆ Ability to lift and carry 50 pounds including unloading food, supplies, and equipment as needed.
- ◆ Visual and auditory ability to identify and respond to environmental and other hazards of the site and facilities and camper and staff behavior.
- ◆ Physical ability to operate kitchen equipment according to safe, recommended methods.
- ◆ Physical mobility and endurance to perform tasks while standing/walking for long periods of time (60 minutes or more).
- ◆ Ability to provide first aid and to assist campers and staff in an emergency.
- ◆ Determine cleanliness of dishes, food surfaces, and kitchen area.
- ◆ Ability to assess condition of food.