

## JOB DESCRIPTION

Position: Dining Room Supervisor

Desired Qualifications:

- Desire and ability to work in a children's camp kitchen in a wilderness setting
- Ability to learn to do tasks as assigned
- Ability to work well with others
- Ability to accept supervision
- Good character, integrity, and adaptability
- Enthusiasm, sense of humor, good judgment, patience, and self-control

Responsible To: Directors, Kitchen Manager and Lead Cook

Camp Goals: To provide a safe, natural, happy and secure environment where kids can be kids. We believe hiring and training a mature, caring fun loving staff is the key element in helping us achieve this goal each summer. We believe in providing a structured program for children that emphasizes a feeling of family, friendship and belonging and encourages active participation in a variety of experiences. We believe summer camp should be a positive growing experience for everyone involved.

General Responsibilities:

- To participate in the Camp's food service

Specific Responsibilities:

- To keep kitchen items clean, stocked and ready to be served with meals
- To ring all bells related to the meals on time
- To supervise the CILTs before, during and after the meals as they help
- To be sure the dining room is prepared for each meal
- To facilitate the serving and refilling at each meal
- To facilitate the collection of serving dishes and supplies at the end of each meal
- To supervise and help the CILTs clean up after each meal
- To practice kitchen safety and cleanliness
- To help unload, move, and store supplies
- To provide feedback to the CILT Director about the CILTs' work in the kitchen
- To assist in any area of the kitchen or dining room, as requested by the Lead Cook
- These are not the only duties to be performed. Some duties may be reassigned and other duties may be assigned as required

Essential Functions:

- Cognitive and communication abilities to operate electrical and mechanical equipment; maintain appropriate inventory of supplies; determine cleanliness of dishes, food contact surfaces, and kitchen area; assess condition of food
- Cognitive and communication abilities to supervise and direct CILTs in assisting in the kitchen and dining room

- Possess strength, endurance and ability to lift/unload/move food and supplies; use kitchen equipment safely; operate electrical and mechanical equipment; maintain appropriate inventory of supplies; determine cleanliness of food contact surfaces, and kitchen area; assess condition of food
- Ability to carry out all duties at an elevation of at least 5500 feet
- Ability to lift 50 lbs to a height of four feet repeatedly
- Possess physical ability to move throughout the dining hall, including the kitchen, storerooms, dishwashing area, and dining room
- Visual and auditory ability to identify and respond to environmental and other hazards related to food service in a commercial kitchen