

DINING ROOM SUPERVISOR

The Dining Room Supervisor oversees the entire Dining Room (Lodge) ensuring: preparation for meal service, cleanliness, and smooth mealtime operation. The Dining Room Supervisor works with other members of the WGL Kitchen to provide high quality dining services.

Camp Goals

To provide a safe, 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.

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

Reports to: Kitchen Manager, Head Cook, and Camp Directors

Requirements: CA ServSafe Certificate

Duties and Responsibilities as Dining Room Supervisor

1. Prepare the Dining Room for each meal
2. Keep Dining Room items clean, stocked, and ready to be served with meals
3. Ring all meal bells on time
4. Supervise the CILTs before, during and after the meals as they help
5. Provide feedback to the CILT Director about the CILT's work in the kitchen
6. Facilitate the serving and refilling at each meal
7. Facilitate the collection of serving dishes and supplies at the end of each meal
8. Follow safety protocols and maintain Dining Room cleanliness

9. Keep track of Clean Table Dinner scores each two week session
10. Help unload, move, and store supplies
11. Assist in any area of the kitchen or Dining Room, as requested by the Head Cook or Kitchen Manager
12. These are not the only duties to be performed. Duties may be assigned or reassigned by the Head Cook, Kitchen Manager, or Director

Essential Functions and Physical Requirements

1. Demonstrate knowledge and skill in food service and kitchen areas.
2. Cognitive and communication abilities to plan and conduct food service for large groups.
3. Ability to enforce appropriate safety regulations/emergency procedures, and apply appropriate management techniques.
4. Sufficient visual and auditory ability to monitor participants and staff, recognize potential hazards, and respond appropriately to ensure safety.
5. Endurance including: prolonged standing, some bending, stooping, walking long distances, hiking, climbing, and the ability to lift up to 50 lbs at a height of four feet repeatedly.
6. Ability to lift/unload/move food and supplies; lift dishes to their storage location; use kitchen equipment safely; operate electrical and mechanical equipment; maintain appropriate inventory of food and supplies; operate dishwasher while maintaining appropriate temperature; determine cleanliness of dishes, food contact surfaces, and kitchen area; assess condition of food.
7. Eye-hand coordination and manual dexterity to manipulate equipment.
8. Willingness to work irregular hours with limited or simple equipment and facilities, with daily exposure to the sun, heat, and animals such as bugs, snakes, bats, etc.
9. Ability to listen to others, observe others' actions, read text and information; comprehend instructions and manuals.
10. Physical ability to move about the camp property in various environmental conditions and the ability to move throughout the dining hall, kitchen, storerooms, dishwashing area, and dining room.