Food Services Assistant

Reports to: Camp Director

Status: Seasonal Exempt

Team Role

The Assistant Food Services Director assists the operation of the camp food service through meal preparation and facilities sanitation at the direction of the Food Services Director. The Assistant Food Services Director is instrumental in creating an inclusive camp community while meeting high standards of sanitation and safety for all food services provided.

Daily Tasks

* Serve as the assistant chef for all meals and snacks provided by the food service
* Ensure dietary considerations are followed in meal preparation
* Ensure proper food storage and handling by all team members equipment according to American Camp Association Standards, and local and state laws
* Maintain cookware and equipment according to American Camp Association Standards, and local and state laws
* Clean cookware and equipment following each use according to safe handling ServSafe standards
* Notify Food Services Director of all concerns related to facility safety and camper physical and emotional safety and follow emergency procedures correctly
* Other daily tasks as assigned.

Essential Requirements

* Be a registered member of Girl Scouts of the USA and believe in the mission of the movement.
* Be at least 18 years of age.
* Possess a ServSafe Food Handler Certificate.
* Possess a current driver’s license and valid auto insurance coverage.
* Be able to endure prolonged standing, bending, stooping, walking, climbing, and stretching.
* Moderate lifting (up to 25 lbs.).
* Possess endurance, stamina, keen awareness, and sound judgement to respond, as appropriate, to various emergency situations. Ability to live in a rustic camp setting and work irregular hours with exposure to the sun, heat, and animals such as bugs, snakes, or bats.