

Job Description – Kitchen Staff

Position Concept:

Responsible for assisting with meals for campers and staff during summer camp program and preparing meals for special diets. Reports to the Camp Cook

Qualifications:

At least 16 years old.

Must be a registered member of the Boy Scouts of America or willing to be registered.

Pre-camp Preparations

- Attend Directors week and staff weeks.

Duties During Camp

During the camp season, your duties may include any or all of the following:

- Assist cook with meal preparation.
- Ensures that the kitchen area meets or exceeds all Health Dept. and BSA National Standards for health, safety, food preparation, and storage.
- Keeps kitchen area clean at all times.
- Maintains a system for garbage control and recycling.
- Assists in cleaning in the kitchen and Dining Hall.
- Help in the dish area.
- Removes trash as needed.
- Carries out any other duties as may be assigned by the Cook.

Closing Camp

These are your duties in closing the camp for the season:

- Assist with cleaning and packing of kitchen supplies and inventory.