

Kitchen Assistant

Job Summary: Individual possessing willingness to serve in coordination with the Head Cook in order to prepare, serve and clean up meals.

Responsible to: Primary: Head Cook; 2nd: Executive Director

Qualifications:

- 1. Demonstrate an active and growing personal relationship with Christ.
- 2. Demonstrate a godly example both on and off of camp grounds. [SEP]
- 3. Be in agreement with the sincerely held beliefs, Mission Statement, values and policies of CPBC.
- 4. Demonstrate willingness to serve and strong self-motivation.
- 5. Possess a heart for kids of all ages, especially high school aged volunteers. [SEP]
- 6. Possess the ability to solve problems and work independently.
- 7. Demonstrate willingness to learn from "mistakes" and camp situations as they arise.
- 8. At least 16 years old.
- 9. Possess an interest and willingness to learn cooking skills and meal preparation.
- 10. Maintains a high standard for cleanliness and a strong work ethic.
- 11. Able to pass a background check.

Responsibilities:

- 1. Assist Cook in meal preparation, serving and kitchen cleanup.
- 2. Provide direction for dishcrew in their kitchen related duties in coordination with the Assistant Cook and Volunteer Coordinator as applicable.
- 3. Respectfully abide by and enforce all camp guidelines, expectations, and standards, including health code and camp cleanliness standards.
- 4. Participate in end of the week cleaning.
- 5. Solve problems as they arise, especially those in need of immediate attention/action.
- 6. Serve guest groups if and when needed/scheduled.
- 7. Be available to help in any area needed. These may include but are not limited to free time options, maintenance, canteen, cabin assistant, program, office, cleaning, and grounds.

^{**}All staff at Covenant Park Bible Camp serve as stewards of the Mission to create a space that demonstrates the saving work of Jesus and the call to be in relationship with Him through their individual positions.

Kitchen Assistant Duties:

- Work under the direction of the Cook to prepare meals.
- Work in coordination with Cook and Dish Crew to serve meals.
- Work in coordination with the Dish Crew, Assistant Cook and Volunteer Coordinator to accomplish daily and weekly cleaning tasks in kitchen and dining hall.
 - A. Kitchen floor swept and mopped daily. Care should be taken to sweep underneath shelves, racks, fridges and stoves.
 - B. Dining Hall floor swept and mopped every other day, including last day of camp.
 - C. Counters cleaned and sanitized after every meal, including dish counter and coffee counter. Tri-sink cleaned and sanitized after every meal.
 - D. Dishes cleaned and put away after every meal.
 - E. Recycling taken out after every meal.
 - F. Stoves and sinks cleaned daily.
 - G. Clean out expired leftovers daily.
 - H. Fridges, shelves and pantry cleaned weekly.
 - I. Dining Hall cleaned and organized at end of week. Tables and chairs should be clean. Bleach tables every other week. Lost and Found should be brought to chapel for rally.
 - J. Dish Room and kitchen walls including those by coffee counter and dirty dish counter cleaned weekly.
 - K. Garbage cans cleaned weekly or as needed.
 - L. Dining tables sanitized after every meal following KP. Salt and pepper shakers and napkin holders filled and wiped.