



**Position: Kitchen Helper**

**Reports to: Kitchen Manager**

**Schedule and commitment:**

July-August. This includes staff training. This is a full day job, often working in split shifts with time off during the day. In addition staff receive one 32 hour period off each week.

**General description:**

The **Kitchen Helper** is accountable to the Kitchen Manager for assisting in the preparation of quality meals to all guests, campers and staff, cleanup and dishwashing. To apply the broader mission of Gracefield Christian Camp and Retreat Centre (GCCRC) through the oversight and support of the food services to the variety of guests and staff involved in the GCCRC program.

**Kitchen Helper**

1. Assists with food preparation, cooking and serving, as needed.
2. Assists with dining hall set-up and cleanup including condiments and beverage service.
3. Performs cleaning duties as assigned by the Kitchen Manager, including dishwashing and storage of clean dishes after each meal.
4. Maintains a clean, sanitary and orderly kitchen.
5. Maintains a neat and orderly appearance while serving guests as well as a clean and sanitary bodily condition while preparing food. Serving should be done in clean and neat clothing or "whites" while preparation may be done in more casual clothing providing it is sanitary e.g. regular washing of hands and clean aprons and that concerns such as long hair are addressed. Hats or hair nets are essential in both service and preparation.
6. Attend relevant pre-camp staff training sessions.
7. Attend staff Bible studies when time permits.

**Within reasonable limits, perform other camp duties as instructed by the Kitchen Manager or Managing Director.**