

CAMPHENRY Job Posting



Food Service Coordinator (Full Time, Year Round)

Food Service Specialist (Full Time, Seasonal-April to November)

Supervisory Responsibilities: Moderate to High

Pay: Dependent upon experience; may include benefits, onsite housing, and meals

Organization Overview:

We have had the privilege of serving campers, students, families, and guests at Camp Henry since 1937. We believe that a camping experience at Camp Henry has the capacity to transform lives in many ways. With such a concentrated amount of time, a beautiful natural environment, intentional camp programs and activities, opportunities to try something new, and being surrounded by positive Christian role models - the combination is perfect for enhancing and positively changing the lives of campers and guests who come to Camp Henry. Our expectation is that everyone who comes to Camp Henry – whether a summer camper in July or a student coming in the Fall with their school group – will have the opportunity to have a life changing experience in a loving, caring, authentic, Christian environment.

While we are very much a Christian Camp – and intentional and concerned about providing a Christian environment, we also are committed to serving all campers and guests that attend. We don't assume, require, or expect that all of our campers and guests are Christians – yet, our hope and goal is to be Christian toward everyone that we serve.

To learn more about our programs, camps, and facilities, please visit our website at:

www.camphentry.org

Position Description:

All of our Food Service staff are valued members of the Camp Henry family, and play a vital role in carrying out its mission of creating life-changing experiences for all in a Christian environment. Daily responsibilities include the safe preparation, oversight, and service of meals, as well as maintaining a clean dining hall and kitchen.

As with any camp position, this role requires your willingness to help out in other areas as needed. Often times, this looks like small housekeeping projects. However, if you have interest or experience in other areas related to camping ministry, outdoor education, or maintenance projects, please let us know when you apply.

- Ensure meals are completed in a food safe and timely manner
 - Work independently, or while supervising one to five kitchen staff members, to prepare meals for 15-300 campers and guests
 - Assist in training and mentoring kitchen staff members
- Uphold and enforce health and food safety standards at all times
 - Oversee and direct staff in proper food preparation, safety, and sanitation procedures related to the meal from start to finish
 - Practice and enforce proper hygiene, including hand washing and clothing restrictions

- Maintain a clean dining hall and kitchen
 - Ensure all opening, closing, and between-meal procedures are properly completed.
 - Wash, rinse, and sanitize all surfaces, dishware, and equipment
 - Sweep, mop, clean bathrooms, and take out the trash
 - Regularly clean in-place food service equipment (soft serve machine, tilt skillet, fryer, popcorn machine, etc.)
- Prepare food for special dietary requests
 - Take all necessary safety and sanitation precautions to prepare food for guests that meets their dietary needs
 - Participate in ongoing training with the Food Service Director on best dietary practices and procedures
- Fulfill the essential duties of the Food Service Director in their absence, as assigned
 - Tasks may include: Scheduling staff, planning menus, ordering food and kitchen supplies, responding to emails/phone calls
- Provide guests with a positive customer service experience, and work diligently to accommodate all reasonable food requests
- Abide by the Camp Henry commitment statement and organization policies
- Complete additional duties to those listed above, as assigned

Qualifications:

- Demonstrated knowledge in the areas of food safety and allergen awareness
- Ability to work independently; self-motivated and self-directed
- Ability to lead and motivate diverse groups of people in a kind, constructive, and Christ-like way
- Ability to prioritize tasks and manage time effectively
- Ability to practice sound decision making, problem solving, and effective communication
- Ability to follow both written and verbal directions in completing tasks
- Ability to consistently meet quality standards
- All applicants must be able to pass a criminal background check

Experience and/or Certifications:

Previous food service experience required

-Food Handler Certification, preferred (i.e. ServSafe Food Protection Manager)*

-Allergen Certification, preferred *

Adult and Pediatric CPR/AED & First Aid, preferred*

**Or willing and able to obtain upon hire*

Work Environment:

Standard commercial kitchen environment with a moderate noise level and regular exposure to high heat, cold temperatures, and cleaning chemicals. Frequent walking, reaching, bending, lifting light objects, and long periods of standing is required, as well as the ability to lift 50lbs, and utilize fine motor skills. While duties are completed primarily indoors, travel outdoors between spaces is required during all seasons.

How to Apply: To apply for this position, please send your resume to applications@camphenry.org.