



# Camp Henry Job Posting

## Food Service Staff Members

*Multiple Positions Available.* Food Service Staff Member positions are a seasonal part-time position at Camp Henry, beginning in April-June and ending in October. Food Service Staff Members primary responsibilities are to prepare and serve meals to campers and guests and maintain a clean and safe environment following standard procedures.

### 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.

### Primary Duties and Responsibilities:

- Work independently, or while supervising one to five kitchen staff members, to prepare meals for 15-300 campers and guests
- Uphold and enforce health and food safety standards at all times
- 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
- 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:

- Ability to work independently; self-motivated and self-directed
- Ability to work alongside diverse groups of people in a kind, constructive, and Christ-like way
- 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

### Schedule:

- Food Service Staff positions are seasonal part time positions, beginning in April-June and ending in October.
- Weekly hours can range from 5-20 hours per week.
- Days and hours include weekends and will vary according to Camp Henry's needs based on guest group or summer camp schedules.

### Experience and/or Certifications:

- Previous food service experience, preferred
- Serv Safe Certification; preferred

### 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 up to 50lbs, and utilize fine motor skills. While duties are completed primarily indoors, travel outdoors between spaces is required during all seasons.

### Compensation:

- Work Expectation: 5-20 hours per week
- Compensation: \$15.50 /hour

**To Inquire and Apply:** Please email: [jenniferr@camphenry.org](mailto:jenniferr@camphenry.org)