



## **Food Service Specialist** (Seasonal-April to November)

### **Position Description:**

Camp Henry is seeking an organized, hardworking, servant-minded person to join our food service team! The primary responsibility of the Food Service Specialist is to support the mission of Camp Henry by helping prepare meals from start to finish for our 15-300 guests who come to camp each week. Previous food service experience is preferred, but not required; your heart for contributing your best, learning, and growing at camp matters most! Daily responsibilities include the safe preparation and service of meals, as well as maintaining a clean dining hall and kitchen. Food Service Specialists are paid \$375 per week, with on-site shared housing, and meals when guests are present.

### **Duties and Responsibilities:**

- Ensure meals are completed in a food safe and timely manner
- Uphold and enforce health and food safety standards at all times
- Maintain a clean kitchen and dining hall
- Assist in the preparation of food for special dietary requests
- Assist in training summer Food Service Staff members
- 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 as assigned

### **Qualifications:**

- Ability to follow both written and verbal directions
- Ability to prioritize tasks and manage time effectively
- Ability to lead diverse groups of people in a kind, constructive, and Christ-like way
- Ability to practice sound decision making, problem solving, and effective communication
- Organized and detail-oriented
- All applicants must be able to pass a criminal background check

### **Experience and/or Certifications:**

Previous food service experience preferred

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

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

*\*Or willing and able to obtain upon hire*

### **Work Environment:**

Standard commercial kitchen environment with an average noise level and periodic 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 carry 50 lbs short distances, 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 an introductory email and resume to [applications@camphenry.org](mailto:applications@camphenry.org).