



## **Food Services Associate**

### **Position Overview:**

The Food Service Associate provides professional, consistent, and a safe presence within the kitchen. The Food Services Associate plans and prepares delicious meals for summer and retreat season guests at Lake Beauty. The Food Services Associate helps exceed guest expectations of the overall camp experience by providing healthy, timely meals, and a quality dining experience. This position is responsible for assisting in overseeing daily schedules, purchasing supplies/equipment, creating/maintaining departmental budget, and assisting in staff training and development.

### **Minimum Qualifications:**

- Be a committed and growing follower of Jesus Christ and actively involved in a local church.
- Be in agreement with and support with Lake Beauty's mission and vision.
- Prior experience preparing meals for camps or large groups.
- Serve Safe Certified or has Current Food Service License.
- Have a valid driver's license and clean driving record.
- Lives within commuting distance of Lake Beauty.
- High school degree or equivalent required.

### **Essential skills:**

- Ability to withstand prolonged standing, stretching, bending & kneeling without restriction.
- Ability to work in a fast-paced environment.
- Ability to manage time well and meet imposed deadlines.
- Ability to work flexible hours.
- Ability to exercise independent thinking while keeping your supervisor updated.
- Basic interpersonal skills, and relationship building skills.
- Have the ability to lift or carry a minimum of 40 lbs.
- Have a basic knowledge of prepping, baking, and cooking.

### **Specific Responsibilities:**

**Under the supervision of the Food Service Manager and working in cooperation with other Lake Beauty staff, the following are responsibilities for this position:**

- Meal preparation for various sized groups
- Ensure that guests are served a reasonable variety of meal options.
- Create menu alterations if needed
- Maintain a clean and orderly work environment within the kitchen and dining areas.
- Plan menus and food ordering for a variety of groups to maintain and/or beat a set budget.
- Work closely and delegate tasks to other workers (students, summer staff, etc.)
- Ensuring that all sanitation, food storage and food preparation regulations are being followed.
- Deal appropriately and creatively with any food allergies or sensitivities.
- Manage staff on execution of all food service tasks.

**Type of Position:**

- May-August: Full time hourly work (40+ hours and working six days a week with one day off)
- September-April: Approximately 20 hours a week (including weekends with occasional Sundays)
  - If interested there is the opportunity to work part time housekeeping to make full time hours during the off season.

**Work Environment**

Works primarily indoors in a kitchen, dining hall, or office (within kitchen) environment. Some limited exposure to physical risk while working with cooking equipment.

**Physical Demands**

Food Services requires much physical effort on a routine basis; ability to use up to 40 pounds of force occasionally.

- Ability to grasp, push, pull, carry or otherwise manipulate objects.
- Ability to perform tasks requiring action of muscles or groups of muscles or groups of muscles and foot and/or hand-eye coordination, including sweeping, mopping, bending and lifting, operating vacuums, and floor equipment.

**Mission:** To encourage youth, adults and families to discover and strengthen a life changing relationship with Jesus Christ through high quality Christian camp experiences that consistently proclaim Jesus and reflect His love.

**Start Date:**

Flexible but no later than August 1, 2022. If candidates want to gain experience in this position, part-time work is available starting June 1<sup>st</sup>, 2022.