



**Job Title:** Seasonal Food Service Staff  
**Department:** Program  
**Reports to:** Seasonal Food Service Manager

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### **Job Summary**

Seasonal Food Service Staff is responsible for assisting with the preparation and service of meals for the camp within the framework of Girl Scout and ACA standards, and to see that proper health standards in the camp dining area and kitchen. Food Service Staff is responsible for carrying out assigned tasks pertaining to preparing, serving, and cleaning up all meals; assisting in storing all foods and supplies; assisting in all other related tasks affecting operation of the food service function. Food Service Staff will provide a safe, fun, and nurturing environment for campers, and will have a positive attitude toward camp in general. Resident camp employment is seasonal, with dates of employment approximately May – August.

### **Essential Duties and Responsibilities**

1. Follow established procedures for supervising camper health and enforcing all safety regulations.
2. Assume responsibility for health and safety of campers.
3. Maintain positive relations with families, visitors, and the public at all times.
4. Follow all camp rules and regulations and enforce them among staff.
5. Actively participate in staff training and meetings.
6. During staff training, instruct staff of their responsibilities to you in the kitchen.
7. Work cooperatively with unit, program, and administrative staff to provide an enjoyable environment for all campers.
8. Participate and instruct campers in emergency procedures.
9. Assist staff with meeting personal goals and those established by the camp for camper and staff development.
10. Respond to and provide opportunities for discussion of individual or group problems or concerns.
11. Assist the Food Service Director in preparing and serving all meals on time.
12. Determine cleanliness of dishes, food contact surfaces, and kitchen area.
13. Assess condition of food being delivered, cooked, and consumed.
14. Assist in maintaining high health standards in kitchen and dish room.
15. See that food is properly stored and that pack-out equipment is clean and properly stored.
16. Follow dining hall procedures and pack-out requisitions/procedures.
17. Assist with kitchen housekeeping duties.
18. Prepare pack-out food for units.
19. Assist with food preparation for special activities such as birthdays, theme events, and parties.
20. Willing to work with equipment for cooking, food storage, refrigeration, and dishwashing.
21. Work closely with other Food Service Staff.
22. Clean, store, and pack away all materials and supplies at the end of the camp season.
23. Submit all required paperwork on time.
24. Other duties as assigned or required.

### **Minimum Qualifications**

1. Must have current GSUSA membership and be at least 16 years old.
2. Current First Aid and CPR certifications or the willingness and ability to obtain.

3. Hold a current Food Handlers Permit.
4. Previous experience in food service.
5. Ability to use all electrical and/or mechanical kitchen equipment safely and to report dangerous situations to the camp director immediately.
6. Cognitive and communication abilities to keep neat and orderly records.
7. Ability to operate dishwasher and lift dishes to their proper storage location.
8. Ability to model behavior consistent with the Girl Scout Mission, Promise, and Law.
9. Sound judgment and problem-solving skills for dealing with daily issues in a variety of situations.
10. Ability to work effectively with people from diverse backgrounds.
11. Patience to deal with 5 or more people at the same time.
12. Ability to lift and move equipment weighing approximately 25 pounds.
13. Ability to endure occasional exposure to sun, heat, and animals such as bugs, snakes, bats, etc.
14. Physically able to move about the camp property in various environmental conditions.
15. Ability to speak distinctly to communicate with members and staff on the phone or in person.
16. Desire and ability to work with and relate to children and one's peers.
17. Willingness to accept supervision and guidance.
18. Act as a team player with the desire to do whatever is necessary to make the total camp program successful.
19. Ability to live in an assigned area with staff for the duration of the camp season.
20. This position is a Safety Sensitive position.