

Job Title: Kitchen Assistant
Location: Camp Birchrock in Rhinelander, WI
Reports To: Camp Director
Position Type: Part Time, Seasonal

Looking for a summer job that makes a difference? Join our 2020 camp staff today! Camp Birchrock is a place where energetic and passionate staff come together to provide a safe and positive learning environment for youth ages 6-17. As part of the Food Service Team, you will be responsible for helping provide delicious, fresh, well-balanced meals to our campers & staff, adapt menus to dietary needs, maintain safety standards within the kitchen and dining hall, and put together food pack outs for camper groups.

Kitchen Assistant Qualifications:

- Loves to interact with children and has prior experience working with children of various ages.
- Enjoys working in a busy kitchen environment and has prior food service experience
- 16 years of age or older by June 8th, 2020
- Must have reliable transportation to work
- Willingness to work in an indoor and outdoor camp setting, which includes working irregular hours with limited or simple equipment, rustic facilities, wildlife and insects; limited technology while at camp, and daily exposure to sun, rain, and other weather conditions

Work commitment:

Kitchen Assistant Responsibilities:

- Role model problem-solving, collaboration, and initiative to campers and other staff
- Assist in creating a clean, safe, and accommodating food service experience for campers and staff
- Prepare, serve, and clean up meals served at camp with the help of other food service staff
- Assist in the management of inventories, receiving orders, and storing of food and supplies
- Assist in preparing pack-outs for cook-outs and field trips
- Assist with the cleanliness and sanitation of dishes, kitchen equipment, kitchen, and dining hall- including but not limited to keeping drinking water containers clean and full, sanitizing food surfaces, dishwashing, proper food and equipment storage, sweeping, and mopping.
- Assist in the management of food allergies and special dietary needs of campers and staff
- Assist with the opening and closing of food service operations for the resident camp season
- Assists in seeing that the kitchen and dining hall meet state laws and local laws, in all areas
- Other duties as assigned

The Following Requirements Apply to All Positions

- Have working knowledge of the Camp Fire history and programs, and be committed to the Camp Fire mission.
- Cope with stressors and demands that are associated with the job and/or the work environment so that acceptable and defined levels of performance and overall contributions are maintained. While all jobs involve dealing with stressors, the particular stressors may vary job to job
- Adaptable and flexible work environment including but not limited to working additional hours (nights and weekends) as business needs may require, handling more than one task concurrently and easily adapt to new assignments, systems, and processes.
- While all these continuing responsibilities apply to all jobs in Camp Fire, the specific ways in which they apply, vary from job to job.

Exposures and Environment Conditions::

- Indoors on wood flooring with exposure to temperature changes while using kitchen equipment and storage units. Terrain on camp is quite hilly and rocky and completely unpaved.
- Will aide counselors for campfire meals.

Contract & Compensation:

- Full Time Seasonal Contract
- Starts: June 1st, 2020 Ends: August 27th, 2020
- Camp is CLOSED for break/rental 7/4/20-7/11/20
- Typical Hours: 2-4 variable days Mon-Fri 7am to 2:30pm
- Must be available to work during the three weeks of resident camp plus the mini camp weekend for dinner shifts.
- Pay: \$8.25-\$9.25 per hour, depending on certifications and experience
- Bi-weekly, direct deposit
- Meals included during offered programs times

How To Apply:

- Download paper application, fill it out, and return it via email, mail, or in person
- OR Apply online at: www.campfireoneida.org