

Food Service



Job Overview

Food service staff work as a team to prepare food for 250 campers and 100 staff. In addition to food preparation, staff must clean the dining room and kitchen areas, and wash dishes.

Minimum Qualifications

- minimum age of 16 years
- desire to work in a high volume camp kitchen serving 350+ people
- ability to do tasks as assigned
- able to accept supervision and work well with others
- previous experience working in food service is desirable

Essential Functions

- physical ability to lift, load, unload and move food and supplies
- ability to determine cleanliness of dishes and food contact surfaces
- ability to use kitchen equipment safely and recognize possible hazardous conditions and notify the food service director
- ability to understand and follow both verbal and written directions/instructions for assigned tasks

General Responsibilities

Food service staff will be asked to share responsibilities for the following jobs; cook's helper, salad bar person, pot washer, cafeteria cleaner, desserts person and food server. All staff should arrive for work in clean attire and be ready to work. All staff will be expected to assist in any area of the kitchen or dining room as requested by the food service director.

Food:

- maintain a fully supplied salad bar; wash, peel and cut vegetables as needed
- refill milk and juice dispensers
- maintain hot drink stations
- fill and check bread and jam station
- refill food as necessary during meal serving times
- prepare food items as directed
- serve cafeteria style food items in an expedient, clean, and courteous manner

Cleaning:

- maintain a clean and safe work environment for your designated area of responsibility
- clean assigned food and drink serving stations
- wash dishes, glasses, silverware, utensils, and pots & pans by hand or machine
- sweep, mop, and clean kitchen and dining areas
- wipe off tables after every meal and refill all accompaniments
- take out trash from kitchen and dining areas to disposal area

Storage:

- assist in unloading and putting away all deliveries and supplies
- help move supplies around the kitchen and to the canteen

Miscellaneous:

- actively participate in staff training meetings and supervisory conferences

Keep in mind that these are not the only duties. Some duties may be added or reassigned as necessary. This position is dynamic.

Hours

Daily schedules are arranged around meal times. Food service staff have a 1:00am curfew with the exception of your day off. Food service staff have one day off per week.

General Rules

Food Service Staff are responsible to the food service director, the camp directors and the camp owners. All staff members are expected to abide by all policies and procedures with a positive attitude and to assist in enforcing said policies. Potential staff members should understand that campers' needs for health, safety, and happiness come first. It is the staff's responsibility to provide a positive learning experience in a safe and clean environment so that campers feel good about themselves and their accomplishments.

**INTERNATIONAL
SPORTS
TRAINING CAMP**

1100 Twin Lake Rd
Stroudsburg, PA 18360

Phone (570) 620-2267

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Food Service

1. Illegal drugs, weapons, alcohol and smoking on camp grounds are strictly forbidden. Abuse of this policy is grounds for immediate dismissal.
2. Staff fraternization with campers is strictly forbidden and is grounds for immediate dismissal.
3. Coed visitation is strictly forbidden in restricted areas and is grounds for immediate dismissal.
4. Appropriate dress is required.
5. Follow and comply to all rules, regulations, policies and procedures outlined in the ISTC staff handbook.

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