



Overnight Backup Staff

JOB DESCRIPTION

General Responsibilities:

To support Montlure's mission by creating and living in a Christian community with campers and staff, and by maintaining a safe and welcoming environment during all programming. To Assist Head Cook and Assistant Director in any and all duties assigned, often changing daily tasks as needed in order to provide a great experience for campers and staff.

Responsible To: Directly reports to Assistant Director and Head Chef. Accountable to Camp Director, Program Director and the Council of the Montlure Presbyterian Properties, Inc.

Responsibilities:

1. Work alongside all other staff living in Christian Community that creates lasting relationships
2. Cultivate good relationships with all campers, staff, and volunteers
3. To perform duties requested by the Head Cook including cooking and prep as needed such wash/peel vegetables, weigh/measure foods, stir/strain dishes, carry pots and pans, etc.
4. Wash dishes, silverware, glasses, pots/pans, etc. by hand and/or machine
5. Sweep and mop kitchen and dish room
6. Take out trash from kitchen, dish room, and dining room to dumpster daily and as needed
7. Clean and wash trash cans every other day and/or as needed
8. After each meal, set out clean dishes for campers to use tables for the next meal.
9. Organize recyclables: wash and flatten tin and metal; flatten aluminum cans, flatten boxes, etc
10. Be willing to supervise campers during staff meetings and/or as extra support when needed during program activities.
11. Help supervise dining experience for campers to ensure safety
12. Follow all Montlure Policies and ACA standards (with training)
13. Arrive early to camp weeks stated in term dates [of contract] as determined by Program Director

Qualifications:

1. Possess the strength, endurance, and patience in a 24 hour residence camp by working, standing, and being on alert for long hours
2. Ability to stay focused and work non-traditional hours to make certain tasks are complete
3. Ability to accept supervision
4. Ability to learn tasks as assigned
5. Punctuality and ability to maintain schedule as assigned by Program Director
6. Must be able to lift/unload/move supplies and food
7. Use kitchen equipment safely
8. Determine cleanliness of dishes, food contact surfaces, and kitchen area
9. Have high energy, loving kindness, positivity, and patience with campers at all times
10. Be a team player
11. Flexibility and adaptability to a fluid program that can change for various community needs
12. Completion of minimum training requirements, submission of health history and criminal background check, and hold First Aid/CPR certification as well as AZ Food Handlers Card prior to first day of camp
13. Agreement to work within the guidelines established by the Montlure Camping Council
14. Must be at least 18 years old