



Volunteer Kitchen Staff

JOB DESCRIPTION

The Montlure Kitchen staff works, plays, worships, and grows with campers as they strive to build a Christ-centered community of trust, openness, and sharing. The Montlure Kitchen Staff is a positive role model for each camper, one to whom the camper can look to for friendship, a listening ear, support, encouragement, understanding, and care. The Montlure Kitchen Staff serves with a loving attitude, often with changing daily tasks in order to provide a great experience for campers and camp staff.

The Volunteer Kitchen Staff serves as a volunteer for one week at camp.

Responsible To:

The Overnight Program Director/Assistant Director, and Head Chef; Accountable to the Council of Montlure Presbyterian Properties, Inc.

Must meet the minimum age requirement for counseling at the selected camp, as follows:

Junior camps (grades 4 – 6) – must be 16 years of age or older by May 28

Junior High camps (grades 6 – 8) – must be 17 years of age or older by May 28

Senior High camps (grades 9 – 12) – must be 20 years of age or older by May 28

Responsibilities of all Staff:

1. Complete required training on schedule, as specified by the Program Director
2. Work to achieve the program/theme goals of the Program Director
3. Model and teach appropriate environmental and stewardship practices
4. Work cooperatively establish honest and open lines of communication with other staff members, opening oneself to the formation of a Christian community amongst staff
5. Follow all Montlure Policies (with training), and interpret and enforce all safety and health regulations outlined in the manual.
6. Pitch in with enthusiasm and good humor to do whatever task needs to be done

Specific Responsibilities:

1. 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.
2. Be willing to supervise campers during staff meetings and/or as extra support when needed during program activities.
3. Wash dishes, silverware, glasses, pots/pans, etc. by hand and/or machine
4. Sweep and mop kitchen and dish room
5. Take out trash from kitchen, dish room, and dining room to dumpster daily and as needed
6. Clean and wash trash cans every other day and/or as needed
7. After each meal, set out clean dishes for campers to use tables for the next meal.
8. Organize recyclables: wash and flatten tin and metal; flatten aluminum cans, flatten boxes, etc
9. Help supervise dining experience for campers to ensure safety
10. Be willing to learn from, have fun and laugh with campers!

Practical and Physical Requirements:

1. Must be willing to obtain AZ Food Handler's Card before first day of camp (This can be done online and should cost less than \$10)

2. Able to work/live in a rustic camp environment at high altitude with exposure to varying weather conditions
3. Possess the strength, endurance and patience to maintain oversight of campers in a 24 hour residence camp
4. Possess the visual and auditory skills to identify and respond to environmental and other hazards related to camp activities
5. Must submit a health history record and examination form prior to the first day of camp, and be willing to submit to a criminal background check (for 18+ years). Minors must submit parental consent form.