



AM/PM Kitchen Lead

JOB DESCRIPTION



Title: AM/PM Kitchen Lead

Reports to: Executive Chef

Status: Summer 2022, Seasonal - May 16-August 19, 2022

Prior to applying to Camp Korey Seasonal Summer Staff please be ready to commit to:

1. Providing the safest camp environment possible. 2022 Camp Korey Seasonal Staff will be required to practice intentional COVID safety and consciousness for the entirety of their summer contract. All staff will be required to be vaccinated, tested weekly, and practice safe masking and hygiene protocols. Camp Korey is committing to doing whatever we can to provide the safest possible camp environment for campers, families, staff, and volunteers.
2. Frequent health screenings and commitment to all safety protocols for the duration of the summer. Masks are a requirement.

Summary/Objective:

Two Kitchen Lead positions are needed - one for the AM and one for the PM shift. Shifts are outlined below. The Kitchen Lead is responsible for performing a wide range of duties assigned by the Chef including prep work, serving, inventory, dishwashing, and cleaning to provide our campers, families, staff, and guests with tasty, high quality, and healthy food at 3 meal services per day. The Kitchen Lead will be following recipes from our Chef and will be expected to work independently at times. Aside from cooking, the Kitchen Lead will be involved in staging food before meals, organizing the food after meals, maintaining a well-stocked staff fridge, and regularly inspecting the quality of the food. The Kitchen Lead may be asked to work with or lead another staff member or volunteer on a project or recipe. This position provides a great professional learning opportunity with regard to specialized and restricted diets, modifications in recipes, and preparing nutritious and delicious food for around 80 people per meal.

Essential Functions:

1. Maintain a clean and orderly work area
2. Cook and prepare the items on the prep list with a high degree of accuracy
3. Assist the Chef and Dishwasher with routine maintenance projects
4. Assist the Chef in the service of meals items, such as staging main courses and sides prior to mealtime, or serving food at remote sites
5. Organizes Walk-In and Reach-In refrigerators, rotating product, taking temperatures, etc.

Key Competencies:

Kitchen Lead must:

- Show up with a positive attitude and exemplary professional behavior each day
- Communicate clearly, verbally and in writing
- Arrive on time, every day, and work full scheduled shift unless previously approved by Chef
- Work well under pressure

This job description is not designed to cover or contain a comprehensive listing of activities, duties or responsibilities that are required of the employee.

- Strictly adhere to fed, state, and local food safety regulations and all Camp Korey policies and procedures
- Refer to daily prep list at the start of each shift for assigned duties
- Prepare a variety of food using the equipment in the kitchen
- Understands and comply consistently with our standard portion sizes, cooking methods, quality standards and Kitchen/camp rules, policies and procedures
- Maintain a clean and sanitary work station, including tables, shelves, walls, grills, sauté burners, flat top range and refrigeration equipment
- Properly clean kitchen equipment and ensure items disassembled for cleaning are properly reassembled for operation
- Organize and rotate the Walk-in cooler and Freezer, getting product out of boxes, rotating produce, etc. Keep the two walk-ins clean for the beginning of next camp
- Keep logs of refrigeration temps by updating in the log books every 6 hours
- Open and close the kitchen properly and follow the opening checklist for kitchen stations
- Attend all kitchen meetings and bring suggestions for improvement, report equipment and food quality problems to the Chef
- Use our standard recipes for preparing all products, perform other related duties as assigned by the Chef

Work Environment:

Work is regularly performed in commercial kitchen environment routinely utilizing standard kitchen equipment. Working outside in various weather conditions will sometimes be necessary.

Physical Demands:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this role.

While performing the duties of this role, the Kitchen Lead is regularly required to speak, talk and hear, and is frequently required to stand for long hours, walk (over uneven terrain), use hands to finger, handle or feel objects, tools, or controls, and reach with hands and arms; balance, stoop, twist and bend; lift, carry, move, push and pull up to 50 lbs. Specific vision abilities required by the job include close vision, distance vision, color vision, peripheral vision, depth perception and the ability to adjust focus. Kitchen staff must possess keen taste and olfactory senses.

Position Type/Expected hours:

These are full-time seasonal positions during summer 2022. Standard shifts are as follows:

- The AM Kitchen Lead will work Sunday-Thursday from 6:30am – 2:30pm.
- The PM Kitchen Lead will work Saturday-Wednesday from 12:30 – 8:30pm.

Required Education, Training and Experience:

- High School Diploma (or equivalent)
- Valid Washington State Food Handler's Permit
- Driver's license and reliable transportation
- No travel expected during summer camp

This job description is not designed to cover or contain a comprehensive listing of activities, duties or responsibilities that are required of the employee.

This job description is not designed to cover or contain a comprehensive listing of activities, duties or responsibilities that are required of the employee.