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| *Job Title* |
|  | Salad Bar Prep Worker |
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| *Responsible to* |
|  | Assistant Cook, Head Cook, Food Service Supervisor, Camp Director |
| *Summary* |
|  | The purpose of the salad bar prep worker is to prepare safe and high-quality salad ingredients to be offered in a salad bar at lunch and dinner meals. |
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| *Required Qualifications* |
|  | 1. 15 years or older.
2. Local resident or able to commute on a daily basis.
3. Desire to work in the Camp kitchen and learn the food service routine.
4. Ability to accept supervision and work well both independently and with others.
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| *Preferred Qualifications* |
|  | 1. Previous food service experience.
2. Food handler certification.
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| *Essential Functions* |
|  | 1. Sufficient visual, auditory, communication, and cognitive abilities to learn Salad Bar Prep Worker duties and tasks.
2. Ability to stand for extended periods of time.
3. Ability to work with people of differing abilities to provide customer service to the campers, staff, and other guests who are at camp.
4. Ability to lift and move things up to thirty pounds in weight.
5. Ability to receive and follow general instructions and to work well with various co-workers and supervisors.
6. Represent the Wisconsin Lions Camp professionally at all times.
7. Contribute to a positive camp atmosphere by being respectful to others, the Camp and yourself.
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| *Specific Responsibilities* |
|  | 1. Be on time for shifts and be ready to work in proper attire.
2. Follow all food safety procedures.
3. Maintain a clean and sanitary work station.
4. Prepare salad bar ingredients according to a list.
5. Check produce and other salad bar items for quality.
6. Wash, cut, store, and label salad bar items according to kitchen policies.
7. Read and follow recipes to prepare items for salad bar.
8. Set up, refill, and clean up the salad bar at meals.
9. Measure and record temperatures of foods requiring time and temperature control.
10. Assist Food Service Supervisor in keeping track of inventory of salad bar food items.
11. Assist in processing of deliveries of food and kitchen supplies as directed.
12. Other duties as assigned, which may include prep work, assisting in the serving of meals, dishwashing, and cleaning tasks.
13. Assist in creating the Camp atmosphere in the dining hall by decorating the dining room and participating in the weekly kitchen parade.
14. Maintain the confidentiality of campers and staff relating to issues such as food needs, health, behaviors, and other situations that may arise.
15. Assist in camp emergencies or other situations as directed by administrative staff.
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| *Typical Summer Schedule (Subject to Change)* |
|  | Sunday 2:30 pm – 6:00 pmMonday – Thursday 8:00 am – 4:00 pm |

*Revised 11/19*