

Sacramento Camp and Conference Center

Job Title: Food Service Summer Staff

Responsible to: Food Service Manager

Status: Seasonal Hourly



Minimum Qualifications:

- Have a relationship with Jesus Christ and a passion for sharing God's love through everything you do
- Demonstrate a consistent walk with Christ
- Eager to know and love on the guests of this ministry as part of fulfilling the mission and vision of SCCC.
- Agrees with SCCC's policies and philosophies.
- Ability to be flexible and work with all staff, guests, agencies, etc.
- Ability to demonstrate wisdom and discernment in decisions affecting the safety of self, fellow staff, and guests
- Willingness to learn and acquire basic skills as related to the position (i.e. food preparations, food service equipment operation, etc.)
- Ability to work alone and with others
- Ability to work in a physically demanding rugged mountain environment
- Ability to work on feet for long hours at a time
- Willingness to perform a wide variety of jobs
- Have flexibility pertaining to work schedule and type of work
- Ability to acquire a Food Handler's certification or a certification that equals or exceeds such.
- Minimum age of 18

Job Description:

Responsible for providing high quality meals for guests of all ages and backgrounds. Summer staff should be individuals who genuinely care about the people and their experience at camp. This could mean, but is not limited to, socializing with guests at the dining hall, ensuring food is prepared and presented to a high standard, and ensure the dining facilities are properly cleaned and maintained. Summer staff should be able to provide an environment in which their faith in Christ is reflected in how they act, the way they treat people, and the standards they hold themselves to. Days are spent preparing meals for groups that could be up to 500 people at a time, checking for any potential food safety issues and making adjustments accordingly, cleaning the kitchen and dining facilities, and providing a warm and welcoming experience for guests.

Responsibilities:

- Provide safe and positive experiences for guests
- Perform various food service duties including, but not limited to, cutting vegetables and raw meats, heating foods with stoves and ovens, cleaning and sanitizing food prep areas and dishes, operating commercial kitchen equipment such as mixers, proofers, etc., and evaluating food for safety compliance.
- Maintain and cleaning kitchen and dining hall facilities and equipment.
- Follow safety standards as set by ServSafe and New Mexico food safety laws
- Assist in other Sacramento operations as needed (housekeeping, activities, emergencies, etc.)
- Non-traditional work hours will be required