

CAMP WAR EAGLE

ASSISTANT FOOD SERVICE DIRECTOR & MAINTENANCE TECHNICIAN

JOB DESCRIPTION

The Amazing Camp War Eagle Maintenance Technician is an integral part of camp and is a position designed for those who are willing to perform light carpentry and other maintenance duties, as well as other responsibilities. All work will be done with the highest emphasis on the safety.

The Camp War Eagle Assistant Director of Food Services is an integral part of camp and is a position designed for one who can supervise personnel, direct quality and quantity cooking and planning, as well as additional responsibilities

Qualifications

- Knowledge of construction and general maintenance practices and procedures.
- Knowledge of industry standard safety practices in construction and maintenance.
- Knowledge of industry standards in food service.

Experience

- Prior experience working with construction and maintenance is required.
- Prior experience working with food service industry is required.

Responsibilities

Maintenance Staff duties include, but are not limited to the following:

- Responsible to Maintenance Supervisor (Assistant Facility Director) and Associate Director of Facilities and Administration
- Light construction and general maintenance repairs
- Landscaping and field maintenance
- Operation of irrigation system
- Performs annual systems checks of site equipment-performs maintenance repairs as needed
- Welding, including repairs and new construction
- Assist with woodworking classes as instructor (this responsibility will be assigned to one person, not shared amongst all Maintenance staff).
- Other duties as assigned

Assistant Food Service Director duties may include, but are not limited to the following:

- Oversee food preparation to ensure quality, quantity, and safety.
- Oversee packing of food for special events per schedule to ensure accuracy and food safety
- Oversee cleanliness procedures to ensure cleanliness and food safety and Health Department Regulations.
- Assist Food Service Director to give proper orientation to all kitchen staff



- *Oversee salad bar set up.*
- *Work in conjunction with Food Service Director to prepare menus for all campers/staff with food allergies or special-needs diets*
- *Supervise cooks and create work detail schedules related to meal prep*
- *Working in conjunction with the Food Service Director to be responsible for the food service for all weekend groups during the off-season with the assistance of the Groups and Retreats Coordinator*
- *Communicate inventory requirements to prepare menu to the Food Service Director*

Assistant Food Service Director (April through August full time at residential camp. Retreat season split with Rogers Center).

1. Due to the specific role of Assistant Food Service Director and Maintenance Technician, the off-season work schedule will have to split time depending on responsibilities with retreats, chow hall assistance and maintenance technician requirements:

- *Weeks that lead up to a retreat: 2 days maintenance technician, 3 days chow hall.*
- *Weeks with no retreat/not heavy retreat season – 5 days at Rogers Center.*

General

- *Able to lift a 50-pound box*
- *Able to drive commercial vehicles, may be required to obtain CDL*
- *Able to understand and operate tools and equipment*
- *Able to follow all safety requirements and maintain high standards*

