

CAMP WAR EAGLE

DINING HALL INTERN

JOB DESCRIPTION

The Amazing Camp War Eagle Dining Hall Intern is an integral part of camp and is a position designed for one who can assist the Director of Food Services in the supervision of the Camp War Eagle Dining Hall.

Qualifications and Experience

- *Basic kitchen and cooking skills*
- *Prior similar experience working with group management and quantity cooking is preferred.*

Responsibilities

- *Responsible to Camp War Eagle Health and Wellness Director and Director of Food Services*
- *Prepare food and complete assigned tasks according to the posted daily worksheets*
- *Keep food preparation areas clean to insure food safety*
- *Notify Food Services Director regarding any problems in food preparation or equipment failures*
- *During meal service, be sure that pass-thrus are loaded properly and restocked as needed.*
- *Preparing the Camp War Eagle Dining Hall for each of the three daily meals*
- *Maintaining a clean food environment including preventing cross-contamination between main serving line food & special meals*
- *Serving meals to campers and staff*
- *Preparing food/snacks for other camp activities, such as Special Events*
- *Complete any further duties assigned per the Food Services Director*

Essential Functions

- *Able to lift a 30-pound box*
- *Able to model Christ-like love to campers and staff*
- *Able to follow directions and work well on a team*
- *Able to maintain appropriate relationships and boundaries with campers and staff*
- *Able to maintain Camp War Eagle's standard or excellence while on and off duty*

Hours/Salary

- *Morning (AM) Shift-5:00 am -3:30 pm; 5 ½ - 6 days per week*
- *Evening (PM) Shift-9:00 am- 7:30 pm; 5 ½ - 6 days per week*
- *Salary: Based on experience*

INCENTIVES

- *Internship requirements fulfilled within the summer camp schedule*
- *Opportunities awarded for future employment after Brightwater graduation*

