**Job Title:** Food Service Staff

**Classification:** Part-Time Hourly

**Reports To:** Kitchen & Hospitality Manager (Part of Hospitality Team)

**Mission:** For all people to Encounter God. Build Relationships. Experience Creation.

**Vision:** A world where everyone can have a holistic experience of God.

**Purpose & Overview:**

To be a representative of the Camp in an appropriate and professional way that helps keep the camp mission oriented, relevant to the communities we serve and assists in moving the camp forward.

The Food Service Staff is responsible for safe, sanitary and efficient operation in the kitchen. Ensuring standards of quality required for this vibrant and growing ministry. Food Service Staff will reflect Christian hospitality in serving the needs of Krislund campers, retreats, conference and meeting guests and visitors using Krislund facilities.

**Commitment to Equality and Inclusion:**

Krislund enthusiastically welcomes staff and participants with diverse backgrounds, experiences, and identities. We seek to continually assess our practices through a broad lens of cultural competency and is committed to taking action and changing for the better of all. We are firmly committed to maintaining a work atmosphere in which people of diverse backgrounds and lifestyles may grow personally and professionally and all are highly encouraged to apply.

**Essential Duties:**

* Setting up the service line
* Setting up the beverage station
* Filling, utilizing and daily up keep of the dishwasher
* Preparation of snack and other meal items as directed by the Kitchen & Hospitality Manager
* Refilling the service line as needed.
* Greeting and maintaining food service flow for meals
* Interacting with guests and staff to ensure good quality service
* Taking food temps before and during meals to ensure proper food safety
* Cleaning up after meals i.e. wiping tables, sweeping and mopping, ensuring all items are ready for the next meal
* Washing and putting away dishes
* Assisting in the cleanup of the kitchen

**Preferred Minimum Education, Experience and/or Certification:**

* High school diploma or equivalent required, preferred associate’s degree
* At least 3 years of experience in food service
* Experience with a diverse customer base from very casual and wholesome camp cuisine to upscale events and receptions for a wide variety of groups is important.
* Must either have or obtain current ServSafe Food Handler certification
* Strong communication and interpersonal skills.
* Understanding of the Policies & Procedures of the Camp and ability to implement them.
* Ability to be organized, efficient, time & detail oriented and confidential

**Work Environment:**

* Hours are flexible as required, with heaviest workload during summer camping season
* Primarily kitchen environment, with outdoor and other building exposure year round
* Business casual, appropriate attire for setting