

**Title:** Dishwasher (2 positions)

**Status:** Paid, 9 week session, on-site

**Purpose:** To provide a Christian atmosphere of caring and nurture through food service to the campers and staff under the guidance of the Food Service Manager, Program Director, and Executive Director.

**Accountability:** Dishwashers are directly responsible to the Food Service manager and Program Director

**Qualifications:**

- Minimum age of 16 years.
- Person of Christian faith, supportive of the camp program and the doctrines of the Reformed Faith.
- Have a sense of responsibility, and a love and understanding of children.
- Possess the ability to relate to children and work cooperatively with other staff members.
- A reputation of dependability, honesty, congeniality, and neatness.
- Background in food service operations and kitchen procedures (preferred).
- The ability to work in a staff relationship and to serve persons from a wide range of age, interests, and background.
- Liking for people, ability to understand the needs of the campers, and good judgment to place the needs of the campers and the camp ahead of personal desires.

**Responsibilities:**

- Assist with final meal preparation by assisting the Food Service Manager.
- Provide leadership to hoppers before meals.
- Clean and store all kitchen equipment in a sanitary manner.
- Wash dishes and all dirty kitchen equipment following every meal.
- Work with the Program Assistant and other staff in the operation of the canteen.
- Sweep Kitchen after every meal, and mop every night after dinner.
- Remove garbage and place in dumpster by Lodge after each meal.
- Check for cleanliness and restock bathroom supplies in the lodge on a daily basis.
- Inventory food and store equipment safely.
- Check and record daily equipment temperatures.
- Check equipment and make repairs (or request).
- Conduct daily check of program areas and equipment for safety, cleanliness, and good repair.
- Assist in planning and coordinating special meals as needed.
- Attend staff meetings as required.
- Evaluate the food service program at the end of the season, making suggestions for future camp years.
- Attend all staff training events during camp sessions.
- Carefully study the handbook to be familiar with policy and procedures by the first training event.
- Ensure that all campers are familiar with health and safety procedures.
- Deal effectively with problems when they arise according to Pyoca policy, reporting incidents as needed.
- Perform other duties and responsibilities as may be assigned by Program Director, Executive Director or Food Service Manager.

**Training:**

- Attend Staff Training as scheduled prior to the start of camp season.
- Handbook will be available before camp.

**Benefits:**

- A base salary of \$200.00 per week less applicable taxes. Meals, lodging, and accident insurance included.