



# Christian Church in Ohio

DISCIPLES OF CHRIST

*A covenant network of congregations in mission:*

*We are the Body of Christ gifted and called in covenant together as Disciples of Christ to be centers of transformation on the new mission frontier of our own communities*



## Camp Christian Job Description

### CULINARY - MINISTRY ASSOCIATES

- ❖ Leads by example
- ❖ Rooms and boards with “peer subordinates” and reasonably ensures behavior guidelines are followed
- Participates, as directed by F.S.D., in the education of Kitchen safety to ensure that safety to all M.A.’s . To follow all food safety rules to ensure no food borne pathogens will enter the walls of Camp Christian or to its guests.
- Keep on task with daily schedule of meals, preparing of foods, kitchen clean up. No staff to leave kitchen unless prepared for the following day and kitchen is in clean and orderly conditions.....No exceptions...
- When assigned to canteen daily chores are to be completed prior to returning to kitchen, canteen restocking and canteen clean up prior to leaving each day this meaning trash, restocking of canteen items. Money draw/cash returned to Food Service Directors office after each shift.
- To conduct daily activities with accuracy assigned by Food Service Director/Culinary team leader.
- Will be under the direction of the Team Leader when Food Service Director is absent .
- Be particularly sensitive to “appropriate/inappropriate” behavior of peer subordinates, not hesitating to correct obvious, inappropriate actions as well as praising appropriate actions
- Participates in “peer subordinate” (MA) personnel evaluations (mid and end-of-season). Makes recommendations to Supervisor regarding eligibility/desire to re-hire
- Will communicate with all staff/campers in a clear, friendly and understanding manner of the details of what is expected of them.
- Assist in keeping track of supplies and inventories and informs the Food Service Director in sufficient time to reorder/purchase necessary supplies
- Kitchen staff is responsible for all the cleanliness of all food equipment, utensils and cooking supplies . making sure all equipment is properly used.
- Kitchen staff is responsible that kitchen is “cleaned and ready” for each week of camp. The importance of proper cleaning is imperative for each day to ensure food safety guidelines.
- Report ***all*** injuries to Food Service Director/ Superintendent in a timely manner. In the absence of the Food Service Director/ Superintendent, Team Leader is expected to involve the Camp Director in the matter (Partnership/ Chi Rho/CYF)
- Does not avoid physical labor.
- In coordination with the Culinary Team Leader, develop a mentoring system which pairs “veteran” MAs with new MAs