



Girl Scout Council of the Southern Appalachians, Inc.
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GSCSA Summer Camp Job Description

Job Title: Kitchen Team Member
Classification: Non-Exempt Hourly (\$14.00/hour)

Girl Scouting builds girls of courage, confidence and character, who make the world a better place. Here at GSCSA, we each consistently follow the Girl Scout Law and Girl Scout Promise in our daily lives. We thrive in a fast-paced and changing environment.

Position Purpose

This position offers the opportunity for someone who enjoys working with others, creating healthy, fun meals and snacks, and working with children. Must have the ability to be flexible and attentive to the needs of all team members and guests, has experience in foodservice production, and is open to learning and assisting in teaching others about nutrition, food preparation, menu planning, and preparation of all types of food. Ensures memorable dining experiences for guests during the summer and some weekends throughout the year. Because of the seasonal work this position offers, it is imperative that applicant agrees to be committed to the schedule he/she agrees to work, and the understanding of being punctual for all shifts are required.

Essential Job Functions

For multiple weeks during the summer and with potential for other weekend events during the remainder of the summer and the rest of the year.

1. Learns and performs kitchen procedures concerning health, nutrition, safety, and special dietary needs.
2. Attends orientation week and learns all HACCAAP, Serve Safe, and other state and federal required food safety regulations and procedures.
3. Follows assignments and instructions from Team Leader and Hospitality Coordinator.
4. Assists in checking in, keeping inventory, and rotation of all stock that is used in the kitchen.
5. Assists in daily preparation of all meals snacks, and other foodservice related needs.
6. Performs work in a time efficient and productive way, meeting the needs of customers, and following all foodservice safety guidelines.
7. Learns to deliver healthy, fun, and nutritious menu implementation for guests.
8. Assist in culinary classes for guests.
9. Serves as a role model to campers and staff in attitude and behavior by following and upholding all safety and security rules and procedures and by setting a good example to campers and others in regard to general camp procedures and practices including sanitation, schedule, and sportsmanship.
10. Completes other related duties as assigned.

EEO Employer/Drug Testing/E-Verify

Equipment Used

Staff may be asked to use fire protection equipment, washers and dryers, dishwashers, and kitchen equipment.

Qualifications (Minimum Education and Experience)

- At least 17 years of age.
- Some foodservice experience and/or formal education required.

Knowledge, Skills, and Abilities

- Knowledge of safe and tasty foodservice preparation.
- Knowledge of nutrition.
- Cooking skills.
- Customer service skills.
- Ability to be punctual.
- Ability to communicate well with others, written and orally.
- Ability to be flexible.
- Ability to multi task.
- Ability to professionally handle concerns from guests and other employees.

Working Conditions:

- Foodservice kitchen/ concrete floors with mats in specified areas.
- Outdoor camp setting.
- Dining Hall, not air conditioned.
- Hazards: cutting chopping, slicing of food items.
- Lots of fun, but very fast paced.

ADA Physical Requirements

- Medium work including exerting up to 50 pounds of force occasionally, and/or up to 20 pounds of force frequently, and/or up to 10 pounds of force constantly to move objects.
- Able to see color, depth perception, field of vision, seeing in general, hearing, talking, balancing, stooping, kneeling, reaching, standing, walking, pushing, pulling, fingering, grasping, and repetitive motions
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Background Check and Drug Testing are required.