



Camp Lee Mar

Job Description: Kitchen Staff and Dining Room Staff

Requirements for Kitchen Staff and Dining Room Staff:

- Have a good work ethic
- Be able to work as part of a full kitchen team
- Be prepared to be on-time, wear sneakers, have hair under a hat and hairnet in the kitchen • Be able to work in a busy kitchen and dining room
- Be able to serve tables in the dining room
- Be able to understand special diets (dairy free, gluten free, allergies) and serve them to the correct table/camper
- Clean the dining room (vacuum and set the tables)
- Refill condiments in the kitchen (ketchup, salad dressings, mustard, etc.)
- Empty trash in the dining room and hallway between the dining rooms
- Assist in the kitchen as directed and required
- Assist with preparation and serving of foods for special events
- Be willing to follow the kitchen/dining room dress code (no short shorts or halter tops in the kitchen, no flip-flops – closed toe shoes only)

Job Description:

The support staff support the counselors and specialists in making sure our campers are living in a clean, safe, and secure environment. No one position at camp is more important than any other position at camp. We work as one team made up of counselors, specialists, and support staff, all united for the well-being of our campers with special needs. Support staff live in staff rooms, but must be able to keep their areas neat and organized. Support staff must be respectful of camper cabins and rooms nearby, and keep noise to a minimum at night. Camp Lee Mar does have a nightly curfew that ALL staff are expected to observe.

All Kitchen and Dining Room Staff assist in weekly food deliveries and a full deep clean of the kitchen and dining rooms once a week.

Free Time: 10:30AM – 11:30AM and 2:00PM – 3:30PM

Day Off: Once weekly as assigned in personal schedule