



2390 Horse Hollow Rd.
Jonesville, VA 24263
cmmbc.org
276-346-1013

JOB TITLE: Food Service Intern

JOB DESCRIPTION: Help to fulfill CMMBC's mission and vision by providing healthy meals in a safe environment.

REPORTS TO: Kitchen Manager

CMMBC's MISSION: To worship God and to enjoy Christian fellowship and discipleship in the midst of His beautiful creation and to present the Gospel of Jesus Christ to youth, adults, and families through the camp's outreach and community involvement.

CMMBC's VISION: To increase the use of the camp and create more opportunities to fulfill our mission. To maintain affordable summer camp. To improve facilities while staying debt-free. To engage local community support and use of the camp.

Minimum Qualifications:

- Evidence of and commitment to faith in Jesus Christ
- 18 years of age and one year out of high school (preferred)
- Previous kitchen experience (preferred)
- ServSafe Food Handler Certificate (preferred)
- Evidence of spiritual and emotional maturity
- Good character, integrity, and adaptability
- Commit to 8 weeks of work in June & July

General Responsibilities:

- Under supervision of the Kitchen Manager, provide nutritious, well-prepared meals, which are served to campers, mission team members, staff, volunteers, and guests.
- Participation with the general summer camping ministry
- Provide clear expectations and direction when leading tasks in the kitchen.
- Supervise Junior Staff and volunteers to complete tasks in the kitchen.
- Develop the ability to work independently of the Kitchen Manager to provide some meals.

Specific Responsibilities:

1. Assist in the daily preparation of the camp's food service:
 - a. Washing, peeling, slicing, and chopping of fresh fruits and vegetables
 - b. Baking breads and desserts
 - c. Scaling recipes to serve the appropriate number of people
 - d. Cooking menu items
 - e. Appropriate handling of leftovers
 - f. Serving food.
 - g. Meeting special dietary needs, as needed.
2. Assist in the routine sanitation of the kitchen and related equipment
 - a. Clean and maintain all food-preparation and storage areas
 - b. Supervise the cleaning of prep, serving, and dining hall dishes
3. Work as a member of the food service team
 - a. Coordinate schedules with Kitchen Manager
 - b. Assist with supervising the work of the kitchen crew and Jr. Staff, as needed
4. Participation in orientation of volunteers to the kitchen.
5. Participate enthusiastically in all camp activities as assigned.
6. Participation in spiritual life of the camp community; such as:
 - a. Participate in staff devotional times
 - b. Join in evening Chapel Service
7. Knowledge, skills, and ability to understand the developmental needs of children and youth.

Physical Aspects of the Job:

1. Ability to lift and carry 50 pounds including unloading food, supplies, and equipment as needed.
2. Physical ability to operate kitchen equipment according to safe, recommended methods.
3. Ability to determine the cleanliness of dishes, food surfaces, and kitchen areas,
4. Ability to assess the condition of food.
5. Ability to observe and enforce the appropriate behavior of campers and staff with regard to safety (physical, spiritual, and emotional).
6. Ability to communicate and work with groups (campers from kindergarten through high school, plus adults).
7. Ability to identify and respond to safety (physical, spiritual, and emotional) hazards related to general camp activity.
8. Ability to respond appropriately to situations requiring first aid. Must be able to assist campers in an emergency (fire, evacuation, illness, or injury).
9. Ability to handle prolonged standing, bending, stooping, and stretching.
10. Willingness to live in a camp setting and work irregular hours.