

Green River Preserve Kitchen Adventure Staff

Come work at our summer camp and have access to over 15,000+ acres of trails right outside your door! That's right! Spend a shift in the kitchen (5:30am-1:30pm or 1pm-8:30pm) and then play outside in full access to some of the best trails in Western NC. This is a job for the go-getter. Someone who enjoys working hard and then playing hard. Live in a community of 75 other staff and approximately 120 campers- have room, board, and laundry plus an amazing time playing the wild wilderness. No prior kitchen experience necessary, just a willingness to learn. Weekly salary starts at \$300/week and goes up with experience. Please email anne@greenriverpreserve.org to schedule an interview and find out more.

Job Description: The kitchen adventure assistants will work under the supervision of the Kitchen Manager to implement menus that aim for fresh, healthy meals that keep campers and staff enjoying themselves through very active days. Green River Preserve also has a farm on-site which produces a variety of fresh ingredients that will be incorporated into meals and snacks. Kitchen assistants help provide 3 meals and 3 snacks every day to 175-200 people during the camp sessions.

Dates: This is a seasonal position with some flexibility in start and end date. The camp season is from May 19-August 11, however we operate programs from mid April to mid October. Employer is willing to work with the candidate on availability.

Desired Qualifications:

- Experience working in a kitchen environment preferred
- Ability to communicate effectively
- Ability to work in a team environment and be detail oriented
- Ability to lift up to 25-50 pounds
- Ability to stand and walk for extend periods of time
- Ability to undertake heavy cleaning throughout kitchen area
- Background check and health screening required
- Must have own transportation or be willing to accept housing on location

General Duties: The role of the kitchen assistants will be to contribute to the success of camp programs by assisting with preparation and service of wholesome, nutritious meals and snacks. Kitchen assistants must be willing to perform a variety of tasks as assigned including but not limited to food preparation, plating, kitchen cleaning and dining hall cleaning. Kitchen assistants must also be able to work together as a team and practice good communication both between each other and with other camp personnel.

Daily Responsibilities:

- Handle, prepare, serve, and dispose of food safely and properly under the direction of the Kitchen Manager
- Use, operate, and clean all electrical and mechanical kitchen equipment safely and properly, including but not limited to ovens, steamer, fryer, large grill top, Hobart washer, stand mixer, etc.
- Fill pitchers for meals with water, milk, juice etc.
- Assistant Kitchen Manager and DD with any combination of the following tasks: wash, peel, chop or otherwise prepare vegetables, prepare poultry and meats, prepare breads, stir and strain soups, weigh and measure foods, carry pans, pots, etc. wherever needed, clean utensils and prep areas, plate and distribute food, wash whatever needs washing in the kitchen or dining hall
- Assist in unloading, unpacking, and storing supplies
- Maintain the following areas in the lodge: beverage counter, yogurt/cereal station, vegetarian table, salad bar, rice and bean bar, soup station
- Regularly wash, dry, and put away dishes in accordance with health codes as well as GRP standards
- Help maintain GRP recycling and composting programs by properly sorting waste
- Take out trash and recycling to dumpsters
- Sweep, mop, and generally scrub kitchen on a regular basis
- Comply with all current NC health and sanitation codes as well as all American Camp Association requirements for safe and proper food handling, preparation, serving, and disposal
- Ensure a safe, clean, and efficient food service operation
- Perform other tasks and duties as assigned

Salary Range:

- \$300-600/week (depending on experience and final schedule) plus room, board, laundry, and professional development (value \$275/week).
- Starting at \$15/hour for a commuter role.

If interested please send resume to Anne Izard at

anne@greenriverpreserve.org