

Kitchen Staff



Overview

The kitchen staff of Ryerson Camp are responsible for executing all steps in the preparation of delicious and nutritious meals for our campers, staff and camp visitors. Kitchen staff not only prepare meals but ensure the sanitary conditions of the kitchen, support the Head Cook in ordering and planning, and support the entire staff in camper programming. The kitchen staff are essential members of our camp team!

Responsibilities

- Prepare and serve camper meals on time.
- Ensure sanitary conditions of the kitchen and dining areas and proper food storage, according to public health standards.
- Supporting the Head Cook in planning and ordering, as instructed by the Head Cook.
- Engage as members of the kitchen staff team supporting one another.
- Engage in various camper programming.
- Other program duties as assigned by the camp directors.

Qualifications

- 1-2 years of kitchen prep experience preferred.
- Strong work ethic.
- Ability to work in a fast-paced, physically intensive work environment: standing for long periods, handling various foods and lifting up to 30lbs.
- Interpersonal skills and ability to work well in a team setting.
- Positive attitude.
- Organizational skills.
- "In Good Hands" Food Safety Training (*to be completed before arriving for Staff Training*)