



FOR YOUTH DEVELOPMENT
FOR HEALTHY LIVING
FOR SOCIAL RESPONSIBILITY

SCHEDULE B

Position: Support Staff – Kitchen

Reports to: Food Service Director

General Function: The Kitchen Staff member will provide a safe and nurturing environment for campers and staff and will be actively involved and have a positive attitude about all camp activities and their assigned duties.

Entry Requirements

- Desire and ability to work with and relate to children and one's peers
- Preferred college student
- Good communications skills (speaking and writing)
- Ability to work independently from supervisor
- Good role model, high integrity, and adaptable
- Desire to work late night/early morning hours

Job Segments

1. Inform the Food Service Director of any facility problems or concerns.
2. Correct and document, as necessary, situations that endanger the emotional or physical safety of any person.
3. Prepare and serve food in a safe manner
4. Maintain kitchen and equipment in a clean and operable condition.
5. Perform dishwashing and pot washing as assigned
6. Take out trash and wash trash cans as needed
7. Actively participate in staff meetings.
8. Demonstrate and teach the values of caring, honesty, respect, and responsibility to all campers and staff.
9. Follow all camp rules and regulations and enforce them among peers.
10. Maintain positive public relations with parents, visitors, and the general public at all times.
11. Submit all required paperwork on time.
12. Adhere to policies related to boundaries with children.
13. Attend required abuse risk management training.
14. Report suspicious and inappropriate behaviors and policy violations.
15. Follow mandated abuse reporting requirements.
16. Adhere to job specific abuse risk management responsibilities.
17. Perform other duties as assigned.

01/22

Camp Hazen YMCA

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Essential Functions

1. Ability to communicate with co-workers and supervisors.
2. Ability to observe camper and staff behavior, assess its appropriateness, enforce appropriate safety regulations and emergency procedures, and apply appropriate behavior-management techniques.
3. Visual and auditory ability to identify and respond to environmental and other hazards related to assigned activities.
4. Physical ability to perform assigned Kitchen tasks such as food prep, basic cooking, dishwashing, heavy lifting, kitchen cleaning, trash hauling and etc.
5. Physical ability to respond appropriately to emergencies and situations requiring first aid.
6. Ability to live on site for the duration of the season.

Effect on End Results

1. To the extent that campers develop in caring, honesty, respect, and responsibility in a safe and nurturing environment.
2. To the extent that equipment and facilities are kept in good repair and condition.
3. To the extent that each job segment will be performed to the highest quality so that everyone may experience enjoyment and success.