

POSITION DESCRIPTION

FOOD SERVICES STAFF (CASUAL)

Discover the warmth of our hospitality at Camp Caroline. Located in the foothills of the Canadian Rockies, we are one of Alberta's premier year-round Christian camp and retreat centers.

We strive to create getaways with greater purpose that encourage life-changing experiences, therefore our skilled staff are carefully selected with our campers and guests in mind. Camp Caroline staff are recruited not only for their ability to perform their duties, but also for their trustworthy character and commitment to serving campers and guests with an exceptional standard of care.

High quality food service is crucial to creating just the right environment for campers and guests, contributing to an unforgettable experience. Food Services Staff are responsible to consistently provide well balanced meals, quality food service, and support for campers, guests, and staff in accordance with provincial health and safety codes.

Department: Food Services

Reports To: Food Services Supervisor

Requirements:

- Agreement with the mission, vision, core values, and core commitments of Camp Caroline
- Demonstrated ability to maintain healthy working relationships with a team
- Desire to serve campers, guests, and staff with excellence
- Availability to work regular and irregular hours
- Ability to work in warm temperatures
- Ability to sit or stand for prolonged periods of time
- Ability to lift 25kg without assistance
- Possession of food safe certification recognized by the province of Alberta
- Completion of reference and background checks

General Responsibilities:

- Uphold the mission, vision, core values, and core commitments of Camp Caroline with the highest standard of excellence
- Uphold Camp Caroline policies and adhere to policies, best practices, and principles related to standards of service care as established by recognized authorities
- Develop a welcoming atmosphere and safe environment for campers, guests, and staff
- Anticipate and attend to camper and guest's service needs

Requirements for Food Services:

- Prepare meals, snacks, and desserts are to be made with the utmost care and quality ingredients
- Serve meals in a manner creating pleasant presentation

- Maintain exceptional cleanliness and readiness of all equipment within food preparation and serving areas (Kitchen, Dining Hall, Coffee Nook, Meeting Rooms, etc...)
- Notify Food Services Supervisor of repair work
- Track waste and report to Food Services Supervisor for review to help establish efficient food proportions

Key Working Relationships:

- Food Services Supervisor
- Food Services Staff
- Bookings Manager
- Volunteer Staff

To apply, please email a resume to foodservices@campcaroline.ab.ca with the subject heading, Food Services Staff.