

# Kitchen Staff Application Information

## Summer 2017 Saturday June 10- Thursday August 24

Thank you for your interest in working on the Kitchen crew of Camp St. Charles. Providing healthy, fresh and satisfying meals and snacks to our campers is essential to the success of our program. We have redesigned our menu to include more fresh fruits and veggies and more items are prepared on site, rather than heat and serve items.

The kitchen crew consists of:

- Kitchen Manager (cooking, menu planning, food ordering, documentation)
- Evening/Weekend Cook (supervisor for shift, lead cook)
- Kitchen Staff (food prep, cooking, cleaning, dishwashing)
- Salad Bar (prep and cleaning of salad bar, assist as needed with other tasks)
- Junior Counselors (assist with food prep and serving for dinner/snacks)

Hourly wage/summer salary will depend on experience and qualifications. Successful summer employees may be offered additional weekend hours in the fall and spring. Please note any schedule/day off requests on staff application.

In order to apply for a position at camp, you will need to complete the following:  
(please send staff app, questionnaire and policies and practices sheet in ONE mailing)

- Staff Application
- List 3 references on the staff application that I may contact for information regarding your employment history
- Documentation of food handling training or other relevant certifications that you may have (CPR, Safe Serve, etc)
- Read, sign and return the final page of the Personnel Policies

Once the above items are received, Laura Hall, Camp Director, may contact you regarding a personal interview.

- Personal Interview
- Submit to criminal background check
- Complete Health Form (requires Dr signature)