

## **Summer Staff Job Description**

The staff of NEICSC function as a team. We all work together to accomplish the goal of serving the Lord through service to our campers, our Deans, and Faculty and to the camp as a whole. This means we all pitch in wherever there is a need.

### **Head Cook:**

Responsible for overseeing and implementing our food service program. This person oversees a kitchen that serves 50-100 meals per sitting. Responsibilities include purchasing, planning, preparing and serving meals; supervise kitchen staff; adhere to food safety guidelines.

### **Assistant Cook:**

Assist the Head cook in food preparation and service. Responsibilities include but not limited to, leading staff in various responsibilities, uphold sanitation and adhere to food safety guidelines.

### **General Staff:**

Staff will help out at canteen and water slide. They will be responsible for food preparation and service of all meals and snacks. They are responsible for the overall appearance and general clean-up of the kitchen and the dining hall. They will also adhere to all food safety guidelines. The staff will also be responsible for general camp operations (cleaning bathrooms, mopping, vacuuming, sweeping, and trash disposal) and maintaining the camp-grounds and buildings. Duties include but not limited to: mowing, weed-whacking, cleaning, and work projects. The staff works under the direction of the Camp Director.