



Food Service Team Member | Job Description

Job summary:

Food Service Team Members are responsible for preparing and assisting in the preparation of food for our guests as well as maintaining a clean work environment. Our desire is that you offer our guests the best service possible.

Essential job functions:

- Prepare food for our guests in a time sensitive environment.
- Serve food to our guests with the best possible attitude.
- Ability to interact with our guests (we do encourage conversation).
- Clean workstations, utensils, and equipment according to sanitation guidelines.
- Fulfill dishwashing duties as well as clean up after the meal is served.
- Complete sweeping and mopping responsibilities.

Minimum job requirements:

Certificates, Licenses: Complete a 2-3 hour course on food safety based on local laws. This course will be a part of your training, provided by Camp Alta.

Physical demands: Constant standing or walking. This job requires the ability to lift up to 50 pounds. Manual and finger dexterity and motor coordination are necessary to serve food and handle dishes with agility and speed. Must have the ability to reach and operate equipment and systems safely and effectively. Employees must be able to work in cool, warm and hot conditions.

Other competencies (skill, abilities, behavior)

Must display the ability to understand and follow both written and oral instructions. Prioritize work assignments to be completed within the allotted time requirements. A willingness to perform additional duties as needed. Personal cleanliness, healthy work habits, initiative, dependability, and displays ability to work efficiently and harmoniously with other team members. Must remain flexible and adaptable in order to meet our guests needs.