



FOOD SERVICES SUPERVISOR

POSITION DESCRIPTION

Title: Food Service Supervisor
Reports To: Food Service Manager
Status: Summer 2024, Seasonal

Goals

The Food Services Supervisor will further the mission of CranHill by providing quality leadership and supervision to the Food Services staff and programs; seeking opportunities for significant spiritual impact and growth for campers and staff; providing quality, healthy meals and other food service needs for all campers and guests; to partner with program staff in leadership and supervision of campers; to welcome volunteers each week and empower them as members of the camp team; to interact with campers within our philosophy of intentional programming.

Job Responsibilities – General

- Practice self-conduct in such a way that seeks to glorify God in all you say and do
- Practice respect towards full-time staff, fellow summer staff, volunteers, and all summer campers whether the individual is present or not
- Cultivate a willing and servant-like attitude of humility toward serving campers and guests
- Be teachable and humble, willing to learn
- Act in a professional manner as a role model for all campers, volunteers, and fellow staff
- Be fully aware of all safety and emergency procedures, and execute procedures when required including communicating safety rules to campers and guests and enforcing them
- Be prepared to serve CranHill in areas outside of the specific responsibilities of your position as the need arises
- Seek to anticipate the needs of campers, guests, and volunteers and meet those needs to the best of your ability
- Attend and participate in all trainings, meetings, devotions, and planning sessions
- Spur fellow staff members on towards Christ, but not at the expense of the guests we are ministering to
- Integrate and support volunteers at camp and provide them with training as needed
- Ensure the camp property is respected and cared for
- Participate in required evening ministry opportunities (Youth Camp events, Family camp events, etc.)
- Nurture your own spiritual nourishment through prayer and time in the Word.
- Attend Worship services (on-site or off-site) as communicated by full-time staff
- Participate in required Sunday activities (Chapel in the Pines, meals, registration) as needed and directed
- Help maintain a positive community and work environment
- Practice biblical conflict resolution
- Exemplify CranHill rules and reinforce them with campers and guests
- Know and follow the schedule
- Ensure staff living spaces and assigned work areas are clean and tidy at all times.
- Participate in the camp set up and shut down for each session and the summer season.
- Maintain camper and colleague confidentiality at all times.
- Exemplify CranHill rules and reinforce them with campers
- Abide by and comply with all policies and procedures as listed in the staff covenant, manual, and staff orientation.

Job Responsibilities – Specific

- Lead, prepare, and serve nutritious meals in order to enhance the stay of campers and staff.
- Develop, maintain, and supervise the Food Service Staff in a cohesive and responsible manner
- Assist in directing and coordinating responsibilities with the Food Service Manager
- Ensure the safe preparation of meals and clean work areas in the overall kitchen area
- Maintain a hygienic standard that is appropriate for a healthy lifestyle in the kitchen

- Daily tasks in the kitchen include, but are not limited to:
 - Meal preparation, meal serving, and meal clean-up
 - Overall cleaning and maintaining of dining areas, entryway, entry baths, storage areas, loading dock, walk-in coolers/freezers
- Know and understand the staff manual in order to safeguard a physically, emotionally, and spiritually successful summer for the campers and staff.
- Actively seek to assist other kitchen staff in a constructive and responsible manner
- Make known all kitchen needs to the Food Service Manager.
- Other duties as assigned.

Qualifications

- Strong, maturing faith in and relationship with Jesus Christ as Lord and Savior
- Passion for the CranHill mission of being a ministry through which God is transforming lives into the image of Christ
- Must have a teachable attitude and a willingness to learn
- Preferably 21 years old, but must be at least 18 years old
- **Must be available between Mid-May and August 19, 2024**
- Previous experience with cooking or working in kitchens is preferred.
- Have good communication skills
- A desire to work with children, and people in general

Special Conditions

This is a residential position. Accommodations will be provided for the duration of the contract and most meals will be provided while camp is in session.

Essential Functions

CranHill summer staff will be expected to:

- Be able to identify emergency situations, either by seeing them happen, hearing cries for help, or hearing the emergency alert siren and bell.
- Have the strength, endurance, and physical skills to respond quickly and appropriately to emergency situations, according to written emergency procedures and plans, which may include calling for help, running distances up to a half-mile, and watching to see if campers are responding appropriately.
- Be able to demonstrate or participate in camp activities as they supervise and instruct campers: This will require the ability to walk, sit, climb, kneel, crouch, stoop, and stand.
- Be able to move items (such as food racks, trays, cleaning supplies, and more) around in the food service areas: This will require strength and mobility to push, pull, lift, and carry items up to 50 pounds.
- Possess the strength and stamina to supervise what campers are doing when in close proximity, and the ability to hear what campers are saying when nearby, but not necessarily within direct visual contact. Stamina includes the ability to remain alert, friendly, courteous, and patient for the duration of the staff member's time at camp.

Applications

Applicants are asked to complete an online application. The application may be accessed through our website at www.cranhillranch.com/apply.