



## Food Services Volunteer

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### **Vision:**

People of all ages may experience community, restoration, and physical and spiritual growth in a Christian camping and retreat environment. These ends will be achieved in a manner that justifies the resources invested. Accordingly, and in order of priority: people at camp, especially children, are introduced to Jesus and His teachings; people at camp build meaningful connections, foster existing relationships, and create new friendships; people at camp feel refreshed, rejuvenated, rested, and reconnected; and people at camp acquire leadership skills, participate in physical activities, and receive teaching to grow in their Christian journey.

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### **Purpose:**

The Food Services Volunteer will support the Food Services Coordinator in the development and execution of the vision for Camp Harmattan's food services. This individual will be responsible for: food preparation, cooking, baking and food storage, inventory and meal planning support, health, safety, and regulatory standards support, and maintaining a clean and professional work environment.

**Department:** Hospitality

### **Core Responsibilities:**

#### **Food Preparation, Cooking, and Storage:**

- Support the preparation and cooking of healthy, cost-effective, flavourful, quality, and generous meals and snacks for Camp Harmattan's summer camps, rental groups, and special events.
- Work with the Food Services Coordinator to accommodate special dietary needs.
- Assist with serving meals and/or backfilling the food line, as appropriate.
- Ensure proper food storage that abides by "Food Safe" protocols, re-utilize inventory when applicable, and minimize food waste.

#### **Inventory and Meal Planning:**

- Execute planned meals and snacks that are tailored to respective age groups and camp themes.
- Support inventory systems and processes, and assist the Food Services Coordinator in maintaining an effective supply of food and kitchen inventory.

#### **Health, Safety, and Regulatory Standards Oversight:**

- Learn, personally practice, and consistently ensure that all health, safety, and commercial food service regulatory standards are consistently upheld in food services.

- Practice “Food Safe” handling techniques and protocols, and assist the Food Services Coordinator to ensure food services staff and volunteers also abide by standards set out.
- Identify any infrastructure or equipment that is in need of health, safety, or regulatory repair or replacement to the Food Services Coordinator.
- Identify concerns, serious incidents, and challenges requiring senior or executive leadership awareness or action to the Food Services Coordinator and/or General Operations Director in a timely manner.

**Clean and Professional Work Environment:**

- Work collaboratively with staff and other volunteers to accomplish daily objectives.
- Ensure all onsite food service prep, cooking, dry storage, cooler, freezer, dish, hospitality, and serving areas are tidy, clean, and sanitized according to public health standards.
- Set up and stock relevant areas in the kitchen, dining hall, and other onsite food service areas.
- Assist with general kitchen and dining room clean-up following meals, including support for dishes, as required.

**Expected Competencies and Attributes:**

- Must be a committed Christian with a strong personal faith and understanding of Biblical teachings that align with the Church of the Nazarene’s “Statement of Belief”. The Food Services Volunteer must also agree to abide by the Association’s policies, procedures, and expectations.
- Exceptional Team and Leadership Skills:
  - A self-initiator who possesses a friendly, approachable, professional demeanour and a positive, team-oriented attitude.
  - Ability to multi-task and appropriately prioritize simultaneous responsibilities and adapt to changing priorities.
  - Demonstrated proactive commitment to general professional standards and external regulatory requirements.
- Demonstrated experience working with children, youth, staff, volunteers, and the general public and ability to build trusting and productive relationships.
- Good health, stamina, and ability to participate in demanding hours and light physical labour.
- Clean background checks for persons over the age of eighteen (both criminal and vulnerable sector checks are required).

**Working Conditions, Expectations and Requirements:**

- The average volunteer week for the Food Services Volunteer will vary depending on the necessity for additional assistance in Food Services, with peak necessity for volunteers being July and August.

**Accountability and Reporting:**

- The Food Services Volunteer reports directly to the Food Services Coordinator and, in the case of the absence of the Food Services Coordinator, the General Operations Director.