

# KITCHEN CREW

- DATE:** In-person training: June 10-21;  
Camp sessions: June 23-August 16
- MINIMUM AGE:** 16 years old by June 10, 2024
- COMPENSATION:** In-person training: \$250; camp sessions: \$250 (first year), \$275 (second year), \$300 (third year); room and board



## EXPECTATIONS BY CORE VALUES

### CARING

Our Kitchen Crew demonstrates with their actions and words that they truly care about Men-O-Lan's ministry and everyone in it.

### COOPERATIVE

Our Kitchen Crew serves under the leadership of our Food Services Director and work together as a unified team in order to fulfill the nutritional needs of campers and staff.

### NURTURING

Our Kitchen Crew nurtures our campers and staff by creating healthy, wholesome meals in a clean and safe environment.

### FUN

Our Kitchen Crew shows Camp's fun side through through small acts as they plan and serve the meals. With a smile on their face they show that they love being a part of the ministry.

### RESPECTFUL

With every word and action our Kitchen Crew shows respect to campers, staff, parents, and themselves, and express that they love and honor Jesus.

### EXCELLENT

Our Kitchen Crew carries out their tasks meeting the highest standards of quality and safety. They aim for excellence to represent our excellent God and to help Camp represent Jesus and His work well.

## SAMPLE LIST OF TASKS

Our Kitchen Crew prepares, sets up, and serves three meals daily for everyone at Camp. They carry out cleaning tasks in the kitchen and Dining Hall as well as around Camp. They work in a fast paced environment, and successfully cope with physical discomfort such as heat, lifting heavy objects, or staying on their feet for long periods of time. They demonstrate good problem solving and communication skills.

# KITCHEN MANAGER



- DATE:** In-person training: June 10-21;  
Camp sessions: June 23-August 16
- MINIMUM AGE:** 21 years old by June 23, 2024
- COMPENSATION:** In-person training: \$250; camp sessions: \$350 (first year), \$400 (second or more year); room and board

## EXPECTATIONS BY CORE VALUES

### CARING

Our Kitchen Manager demonstrates with their actions and words that they truly care about Men-O-Lan's ministry and everyone in it.

### COOPERATIVE

Our Kitchen Manager serves under the leadership of our Food Services Director and works with our Kitchen Crew as a unified team in order to fulfill the nutritional needs of campers and staff.

### NURTURING

Our Kitchen Manager nurtures our campers and staff by creating healthy, wholesome meals in a clean and safe environment.

### FUN

Our Kitchen Manager shows Camp's fun side through through small acts as they plan and serve the meals. With a smile on their face they show that they love being a part of the ministry.

### RESPECTFUL

With every word and action our Kitchen Manager shows respect to campers, staff, parents, and themselves, and express that they love and honor Jesus.

### EXCELLENT

Our Kitchen Manager carries out their tasks meeting the highest standards of quality and safety. They aim for excellence to represent our excellent God and to help Camp represent Jesus and His work well.

## SAMPLE LIST OF TASKS

Our Kitchen Manager, under the leadership of the Food Services Director and together with our Kitchen Crew, prepares, cooks, sets up, and serves three meals daily for everyone at Camp. They carry out cleaning tasks in the kitchen and Dining Hall as well as around Camp. They work in a fast paced environment, and successfully cope with physical discomfort such as heat, lifting heavy objects, or staying on their feet for long periods of time. They demonstrate good problem solving and communication skills. In the absence of the Food Services Director the FOOD BOSS leads our Kitchen Crew. They are in charge of delegating the tasks in the kitchen and are responsible for the completion of the meal and the clean up procedures afterwards.