

Job Description – Dining Hall Steward

Position Concept:

Manage the daily operations of the camp dining service including coordinating activities between the kitchen and dining room. Reports to the Food Service Director.

Qualifications:

Should be at least 18 years old.

Must be a registered member of the Boy Scouts of America or willing to be registered.

Must be able to lift 25 lbs.

Pre-camp Preparations

- Attend Directors week and staff weeks.
- Assist in dining hall setup

Duties During Camp

- During the camp season, your duties may include any or all of the following:
- Supervise and train troop waiters.
- Oversee the maintenance and sanitation of the dining room equipment and furnishings. Make sure cleaning materials are on hand for all meals; ensure tables, benches, floors and lavatory facilities are clean.
- Maintain PA system and make all messages as needed.
- Maintain a clean Dining Facility.
- Monitor paper good needs for meals.
- Monitor food on side tables and replenish as needed.
- Help monitor behavior of campers at meals.
- Promote practices that seek to reduce waste, reuse items, and recycle as much as possible.
- Ensure fruit bowls are full.
- Ensure fresh coffee is available at all meals.
- Carries out any other duties as may be assigned by the Food Service Director or Camp Director.

Closing Camp

These are your duties in closing the camp for the season:

- Assist with distribution of all end of year left overs.
- Assist with Inventory of all supplies and equipment.
- Move equipment to storage.

I have read, understand and agree with the duties and responsibilities above

Printed Name

Signature

Date