



**FOR YOUTH DEVELOPMENT®**  
FOR HEALTHY LIVING  
FOR SOCIAL RESPONSIBILITY



**Job Title: Food Service Shift Lead**

Reports to: Food Service Manager

### Position Summary

The Food Service Shift Lead role includes assisting in the preparation of healthy and nutritious meals for campers and staff, maintaining appropriate health standards, serving, cleaning, and directing/organizing a team of Food Service Assistants and Dishwashers.

### Essential Functions

- Work collaboratively with all staff to ensure high quality, comprehensive, innovative, and nutritious food is served.
- Supervise and delegate tasks to Food Service Assistants and Dishwashers.
- Complete all duties listed on the daily schedule and maintain daily upkeep of assigned area and equipment with minimal supervision.
- Work with Food Service Manager and other Food Service Staff to properly prepare and serve meals, taking special care of people with allergies or dietary restrictions.
- Ensure all safety regulations are met with proper food handling and storage.
- Maintain clean and safe kitchen work areas, stockroom, freezer, refrigerator, dining room, buffet line, dish room, office, and loading area in accordance with State of Minnesota health regulations.
- Assist in the maintenance of kitchen inventory, stocking, and equipment.
- Demonstrate and deliver great customer experience by putting customer needs first.

### Responsibilities of All Camp Olson Staff

- Follow all policies as outlined in the Staff Manual
- Aids in the development and education of Leadership Development Program participants
- Maintains positive working relationships with campers, parents, and other staff
- Encourages physical, emotional and spiritual growth and positive character development in all campers
- Practices cultural humility, striving to actively learn about and be sensitive to all cultures
- Maintains the cleanliness of their living space (and communal living space) to which they are assigned
- Cares for and maintains any program equipment, supplies, and spaces they use (including program areas, staff lounge, costume closet, keys, etc.). Any observed risks or facilities in disrepair must be immediately reported to the Maintenance or Management Team.
- Assist with other job duties outside the normal scope of their job description or contract to ensure that programs run smoothly and safely, or is deemed necessary by your supervisor.

### Work Environment

Camp Olson YMCA is located in the rural community of Longville, 3.5 hours north of the Twin Cities Metro area. Our property holds over 1,350 acres of pristine forests, lakes, fields, and trails. Our rustic cabins are ideal for small-group living.





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Program (Kitchen) Staff live in communal housing with other program staff. Food Service may include early mornings (breakfast), afternoons (lunch), evenings (dinner), and some weekend shifts may be required depending on the kitchen needs. Shifts vary from 3-9 hours, with approximately 50 hours worked per week.

The physical and emotional demands described below are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Capable of maintaining effective physical, mental, emotional and social interactions in our group-based, youth centered and community living program.
- Ability to work in a camp setting with non-traditional hours which may include early mornings, evenings and weekends.
- Visual, auditory, physical, and decision-making ability to calmly and effectively identify and respond to various hazards or emergencies.
- Requires ability to safely operate all necessary kitchen equipment and cleaning supplies.
- Sufficient strength, agility, and mobility to perform essential functions of position and to supervise food service activities, to include but not limited to:
  - Ability to stand for long periods of time.
  - Ability to lift/carry 50lbs

### Qualifications

- Must be at least 18 years old.
- Food Handler's Permit, or ability to obtain within 30 days of hire.
- Prior experience working in food preparation.
- Prior supervisory experience, and ability to work independently and as a team.
- Ability to relate to and work effectively with a diverse staff and camper population for the fulfillment of YMCA goals.
- Ability to pass a background check and sex offender registry check.

### Benefits

- Competitive salary with opportunities for bonuses based on experience and certifications.
- Room and board are included.
- Staff lounge with wireless internet and full kitchen available.
- Opportunities for professional training and certifications.
- Professional discounts through the ACA and ExpertVoice.

