

## Food Service Shift Leader

### Description

The Food Service Shift Leader must be a mature follower of Jesus, still growing and developing in his/her faith. He/she must be fully in accord with Carolina Creek Christian Camps (CCCC) mission statement, and statement of beliefs; committed to living these out personally, and instilling them in the organization. He/she must be of strong moral character and integrity with a sincere belief and growing faith in Jesus Christ.

### Objectives

The Food Service Shift Leader will work with with the Food Services Team to help serve all guests and staff in making, cleaning and serving of meals. He/she will prepare, cook, serve and clean meals for staff and guests. He/she will be responsible to oversee meals in the preparation, serving, and cleaning of meals. He/she is responsible to model a genuine lifestyle of Christian discipleship in a manner consistent with CCCC's mission, vision and values.

### Key Job Accountabilites

- Participate in regular corporate prayer, worship and Bible study.
- Able to answer questions about Christian doctrines and belief from their own personal experience
- Possess the ability to pray with staff members and guests.
- Oversee all aspects of running a meal in the kitchen from the food preparation, serving, and cleaning up from the meal
- Supervise staff in their kitchen, making sure everyone is using proper safety techniques in all aspects of the food handling process.
- Prepare and maintain salad bars, condiment bars and beverage stations.
- Prepare everything necessary for meals including the cooking, baking, and frying of all food.
- Prepare and serve specific meals to staff and guests that have special need diets.
- Lead a specific shift in the cleaning of cooking materials, plates and silverware
- Monitor inventory, and communicate to the food service lead when an order needs to be made
- Assist the Guest Service team in the cleaning of dining halls, common areas, and cabins.
- Attend all required staff meetings and events.

### Supervisory Responsibilites

- Reports to Food Service Director
- Supervises 2-3 summer kitchen staff

### Qualifications

#### Education/Certifications/Licenses:

- Must have a current valid driver's license.
- Food Manager Certification preferred

### Employment Type

Full-time

### Job Location

Huntsville

### Working Hours

8:30am – 5pm, M-F

### Date posted

March 4, 2019

APPLY

**Work Experience:**

- 5-7 years of culinary experience preferred

**Knowledge, Skills and Abilities:**

- Must be a team player
- Must have an attention to detail
- Must possess excellent knife skills
- Must be able to be teachable and ask questions where knowledge is lacking
  
- Must possess strong interpersonal relations skills
  
- Must possess emotional and spiritual maturity
  
- Must possess a developed sense of empathy
  
- Must be flexible with an ability to adjust and problem solve in challenging situations
  
- Able to engage in active listening
  
- A heart to serve wherever and whenever needed

**Physical Demands:**

The physical environment requires the employee to work both inside and outside in hot and humid conditions up to 16 hours a day. Requires sitting, standing, squatting, stooping, twisting, and ability to lift/carry anywhere from 15 to over 60 lbs. Requires operating motor vehicles in the course of their duties.

**Additional Requirements:**

- Adherence to company dress code and professional standards for personal grooming and appearance.
- Satisfactory completion of background investigation, as well as ability to provide proof of eligibility to work in the United States.