



## Kitchen Staff Positions

**Impact 2818 is hiring support staff to operate its kitchens during the camp season. Positions available are:**

**Kitchen Supervisor:** The Kitchen Supervisor is responsible to the Sr. Manager, for Operations and the Foodservices Manager for Impact 2818. The Kitchen supervisor oversees each site kitchen and its daily operations. They are responsible for maintaining inventory and are responsible for all ordering and accurate execution of the meal production system. The kitchen supervisor supervises the kitchen staff. They report and are responsive on a daily basis to the site program manager.

**Assistant Kitchen Supervisor:** The Asst Kitchen supervisor is responsible to the Kitchen Supervisor. The Asst supports the leadership of their supervisor and executes the meal productions system under the direction of the Kitchen Supervisor. They supervise shift staff in the absence of the Kitchen Supervisor. They report and are responsive on a daily basis to the site program manager.

**Kitchen Assistant:** The kitchen assistant is responsible to the shift supervisor. The Kitchen Assistant is responsible for supporting preparation of the meal production system as well as being responsible for participating in dishwashing and maintaining the floors of the kitchen and dining room at their respective sites following every meal. This position is a utility position and will be used where needed.