

## **Mission:**

*"Twin Lakes Camp exists to assist the church by equipping people for life and ministry using the Word of God and experiential learning opportunities in a contemporary yet rustic setting."*

# **Food Service Director**

## **Scope of Ministry**

### **Reports to:**

Operations Director

### **General Ministry Goal:**

To assist Twin Lakes Camp in meeting its mission and objectives by preparing and serving delicious and appropriate meals to campers and retreat guests.

### **Requirements:**

High School Diploma, valid US driver License and at least 18 years of age. Culinary training or related experience is desired, but not required. Must be able to staff for extended periods, lift 40 pounds, climb stairs, and acquire and maintain an *Indiana Safe Food Handlers Certificate* (e.g. Servsafe).

### **Specific Ministry Goals:**

1. To represent Christ and Twin Lakes Camp in a Godly manner through all food service objectives.
2. To lead with a servant's heart and to see those around you grow as disciples in Christ.
3. To train and manage the employees and volunteers under your direction.
4. To provide an atmosphere that is pleasing, warm and hospitable to all campers, guests, volunteers and staff.
5. To recruit and schedule volunteers to serve retreat groups.
6. To negotiate with subcontractors and vendors (as they deal with food service issues) in the parameters established by the Executive Director.
7. To create recipes and prepare all meals for campers and retreat guests.
8. To prepare menus that are as nutritional as possible, age appropriate and visually appealing.
9. To maintain prepare alternative meals for guests and staff with food allergies (e.g. peanut, gluten, dairy, etc.) or special dietary needs in accordance with camp policy.
10. To maintain proper inventory of food, equipment, and supplies within budgetary guidelines and to minimize waste.
11. To ensure the proper rotation of stored food.
12. To monitor the safety and sanitary levels of activities within the kitchen and dining room.
13. To see to the maintenance of kitchen and dining room equipment in partnership with the maintenance director.
14. To supervise the cleaning of the kitchen, dishes, dining room, and dining room restrooms.
15. To see to the removal and disposal of kitchen and dining room waste.
16. To manage the operation of the dining room in accordance with specific needs of programming.
17. To maintain an overall environment that conforms to the Indiana state Board of Health, OSHA, and Twin Lakes Camp requirements.

### **Summer Camp Ministry Goals:**

1. Including all of the Specific Ministry Goals stated above.
2. To train, lead and disciple the summer LIT staff in your charge.

### **Secondary Ministry Goals:**

1. To assist housekeeping and maintenance as necessary.

