



**Job Title: Dish Pit Coordinator**

Location: Pioneer Lodge, Sundre or Pioneer Ranch, Rocky Mountain House

**Reports to: Camp Director, Pioneer Camp Food Services Manager**

**Supervises: Dish Pit Crew**

**Purpose: Maintain the cleanliness of all cooking utensils and dishes used in a day at camp, as well as oversight of the dining hall set-up and clean-up.**

**Essential Job Responsibilities:**

- Ensure the dining room is clean and set up at the end of each meal
- Ensure the maintenance of all equipment in the dining room and report anything that is out of service (furniture, fireplace, song cards, windows, blinds, tables, chairs, etc.)
- Help set up the dining room prior to each meal with adequate seating and table items
- Facilitate efficient operation of the Dish Pit and Pot Sink area
- Supervise the Dish Pit after every meal: ensuring that all is left spotless and everything is put away properly, and that the Dish Pit is properly mopped at the end of each day
- Ensure that the cleaning supplies are full in the Dish Pit
- Supervise a cabin group's final clean-up in the dining hall and Dish Pit each day
- Supervise a camp's final clean-up in the dining hall and Dish Pit on last day of camp
- Ensure that all equipment is returned to its storage space and secure
- Return tools or equipment you use to their proper storage place
- Attend daily devotional/meeting times
- Will be required to assist as directed with cleaning and sanitization procedures as directed by leading health authorities

**Qualifications:**

- Ability to be keen, enthusiastic and flexible in a fast moving environment
- Food Safe Course an asset but not necessary
- Must be a minimum of 18 years of age