



Job Title: Dish Pit Crew

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

Reports to: Camp Director, Pioneer Camp Food Services Manager, Dish Pit Coordinator

Purpose: Maintain the cleanliness of all cooking utensils and dishes used in a day at camp, as well as 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
- Cleaning 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
- Return tools or equipment you use to their proper storage place
- Attend daily devotional/ meeting time
- 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 17 years of age