

SUMMER BLAST JOB DESCRIPTION
Kitchen Lead

Part Time Staff

- Must have experience cooking for large groups (30-60) of people.
- Must be able to work between the hours of 6:30 a.m. – 2 p.m. Monday-Friday.
- Responsible for menu planning, preparing, serving and clean-up after meals for youth and staff.
- Assist in overseeing the budget and expenditures for the meal portion of the program.
- Manage volunteer assistants helping with meal prep, service and clean-up.
- Must keep church's kitchens clean and organized at all times.