

**FOOD SERVICE SALAD PREP
POSITION DESCRIPTION**

POSITION CONCEPT

To support the Dining Hall Management in achieving a successful dining hall operation.

PHILMONT REQUIREMENTS

- Provide and maintain a cheerful, helpful, and efficient service to all Philmont guests. Insure that all participants have an enjoyable experience. When possible, solve their needs and concerns, when not possible, steer them to someone who can.
- Carry out the prescribed policies and procedures of the Philmont Scout Ranch as outlined in the Staff Guidebook and during staff training.
- Present oneself to every participant and guest clean, sharp appearing and correctly uniformed as described in the Staff Guidebook.
- Become familiar with all materials supplied prior to the camping season.
- Become familiar with all pertinent Philmont policies and procedures.
- Must be 18 years of age by time of employment.
- Must be Certified Food Handler. <http://newmexico.foodhandlerclasses.com/> Click on the link to begin the training. The cost for the training is \$7. You will be reimbursed after presenting the certificate during staff check in at Camping Headquarters.

PRINCIPAL RESPONSIBILITIES

- Be directly responsible to the Kitchen Manager or Assistant Manager at all other times.
- Be responsible for preparing salad/fruit bar items under the supervision of the Kitchen Manager. When not needed in that area, also responsible for helping in other areas of food preparation.
- Assist with other responsibilities in the kitchen and dining room as assigned by Food Service Kitchen Management.
- Be punctual as to duty hours-this is most important.
- Wear prescribed uniform while on duty.
- Keep yourself neat and clean at all times. Living quarters are provided and must be kept neat and clean at all time. Due to state laws, hair must be kept neat, clean and short enough to be under control at all times, and a hair net or hat must be worn.
- Treat all people with whom you come in contact with respect; set an example for all scouts and visitors on and off the ranch.
- Keep the Kitchen Manager informed of your whereabouts at all times while on duty.
- Willingly accept all other job assignments delegated to you by the Food Service Management or assigned personnel in order to make certain that the entire Philmont Operation is run successfully.
- You are responsible for keeping your work areas clean and sanitary.

For any additional questions about this position or any of the other Food Service/ Dining Hall job opportunities, contact:

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