Title: Food Service Intern
Reports to: Property Program Coordinator
Job Classification: Exempt Status

Position Summary
Provide leadership that creates a culture to develop relationships both with our staff and our guests which leads to a greater understanding of the Gospel and seeks to display a level of excellence that anticipates, meets and exceeds our guests’ needs. The Food Service Intern will assist the Food Service Director with everything that happens in the Dining Hall, including meal preparation and Food Service Staff management. This will be a one-year, paid commitment with appropriate housing. Hours will be determined by the season of the year.

Values
Gospel displayed as:
• Commit to a daily walk with Christ that includes reading His Word, praying and regular fellowship with believers.
• Commit to a consistent attendance in a local body of believers.
• Commit to regularly sharing your faith.

Relationships displayed as:
• Commit to seeking out opportunities to build relationships with our staff.
• Commit to resolving conflict in a way that honors Christ and His Word.
• Commit to seeking out opportunities to build relationships with our guests prior to their arrival and while on property.

Excellence displayed as:
• Commit to seeking to do everything that we do as unto the Lord.
• Commit to help hold accountable each person on our staff to this same level of excellence.

Key Areas of Responsibility
• Meal preparation which is catered to needs of guests, i.e. allergies, restrictions, etc.
• Maintain cleanliness/organization of Dining Hall and other areas around property, as needed.
• Stock/manage inventory through weekly food order.

Core Competencies Required
• Ability to communicate effectively with both staff and guests.
• Knowledge of food service equipment -- pertaining to use and cleaning.
• Ability to maintain organization of product.
• Ability to follow recipe guides effectively.

Measures
The Food Service Intern will be able to:
• Stock a commercial kitchen by organizing product inventory, predicting daily food use and ordering product through an inventory database.
• Cater to a large group by working with the Food Service Director to construct a menu, order product and prepare and serve the meal each week.
• Communicate with peers and superiors effectively by leading Food Service Staff and interacting with guests in the kitchen.