



I. Ministerial Position

Kitchen Specialist

II. Reporting Relationship

The Kitchen Specialist reports to the Food Services Manager/Chef

III. Ministry Summary

The Kitchen Specialist will exemplify the following characteristics: 1) strong professing Christian (Romans 5:8, 10-11) whose character is proven (1 Timothy 3:8-13); 2) a role model of Christ in everything that they do (1 John 3:18); 3) believe in the authority of scripture (2 Timothy 3:16); 4) use their ministry as an example of Christ and to draw others closer to Him (1 Cor 13, Phil 2:1-4); and 5) be accountable in relationship with others (Galatians 6:1-5). The position is responsible for leading the kitchen staff to ensure the food quality and dining experience will allow us to impact lives for the eternity through God's word, creation, adventure programming and warm Christian fellowship.

IV. Ministry Tasks

- A. Utilizes the correct handling, serving and storage of all equipment, food, supplies etc.
- B. Disciple and support volunteers in accordance with the mission of Fort Wilderness (Matthew 28:19)
- C. Direct and/or train staff/volunteers in regard to kitchen practices
- D. Summer Season
 - a. Oversee Summer Staff leaders
 - b. Track allergies
 - c. Oversee staff training
- E. Winter Season
 - a. Plan, order and lead winter retreats
 - b. Orientate volunteers
 - c. Track allergies
- F. Understand proper use, performance, maintenance, and care of kitchen equipment
- G. Contribute to the development of appealing, nutritious menu items
- H. Maintain State Health Department standards
- I. Develop relationships and engagement strategies for seasoned volunteers
- J. Support inventory and organization of the kitchen
- K. Oversee lunches and dishes for staff during non-camper days
- L. Support the Food Services Manager/Chef and Student Ministry Food Service Manager regarding customer feedback on menu options and dining experience
- M. Attend seminars/meetings appropriate for on-going training
- N. Other duties and responsibilities as assigned by the Food Services Manager/Chef (Hebrews 13:17, 1Peter 2:13)

V. Qualifications

- A. Agreement with the theological positions of Fort Wilderness Ministries (2Tim 3:16-17, John 1:1-14, Col 1:14, 1 Cor 15:13-18)
- B. Agrees with and has signed the Statement of Belief and Support and the Lifestyle Commitment. Understands that serious violation of these statements could be cause for dismissal. Agrees that incompetence in performing this role, insubordination to ministry leadership, or immoral behavior would constitute reasonable cause for immediate dismissal and termination of this employment with Fort Wilderness.
- C. Demonstrates a Christian lifestyle that reflects the Biblical perspective of integrity and appropriate personal and family relationships, business conduct and moral behavior. (Luke 6:40)
- D. Effectively teaches and otherwise communicates the Christian faith to others and furthers the religious mission of Fort Wilderness.
- E. Able to fulfill Fort's purpose through using Fort's core values (God's Word, Wilderness, Adventure and Relationships)
- F. ServSafe Certified
- G. Working knowledge of nutrition, dietary restrictions and food service
- H. 2 years of experience in food service especially food preparation desired
- I. Able to multi-task while directing/supervising others (Matthew 28:19)
- J. Self-starter, motivated, adaptable, detail orientated, team player
- K. Able to lift and carry 50 pounds, climb a ladder, bend and stoop
- L. Able to work in a fast-paced environment
- M. Support from a sending church and ongoing participation in a local church with a desire and commitment for spiritual growth and development in your walk with Christ through prayer, God's word and lifestyle which honors Him

VI. Benefits

- A. This is a Contract Staff position. It is paid bimonthly.