

WORLD FELLOWSHIP CENTER

P.O. Box 2280

Conway NH, 03818

www.worldfellowship.org

Position: Kitchen Crew

About The Organization:

World Fellowship Center (WFC) is an intergenerational, educational, rustic retreat center in a camp-like environment that promotes peace and focuses on social justice programming. It is set in the spectacular natural beauty of New Hampshire's White Mountains. Since 1941, WFC has been a hub of progressive activity in the Northeast and a space for brave and challenging conversations; a multigenerational vacation destination that offers regeneration of mind, body, and spirit beside a pristine woodland lake in the shadow of Mount Chocorua.

Mission and Vision

WFC promotes social justice and connections between people, communities, and nature through education, recreation, and creative expression. We envision a world where people are deeply rooted in their shared humanity and the pursuit of justice.

WFC is an equal opportunity employer - we encourage and celebrate diversity in all forms and are committed to holding a healthy, brave, collaborative space for staff and community.

Position Summary:

Kitchen crew members are a part of a small team responsible for preparing meals for breakfast, lunch, and dinner for WFC visitors and staff. This position works under the supervision of the Head Cook and Second Cook and collaborates with the entire WFC staff as needed. In addition to food preparation, this position also includes dishwashing and pot washing.

The Kitchen Crew contract will be from late June through early/mid September. Priority is given to candidates who will be available for that entire window

Key Responsibilities:

- Alongside the entire Kitchen team, prepare meals for up to 130 people
- Maintain and clean a safe food-service work environment in accordance with servsafe regulations
- Follow direction and guidance of Head Cook and Second Cook in kitchen operations
- Safely use knives and commercial equipment
- Assist with daily kitchen cleanup, including dishes & pots
- Additional duties as assigned.

Qualifications:

- Desire and ability to work in a camp or conference center environment

- Ability to work as part of a small team to meet the needs of the WFC food services under the supervision of the Head and Second Cooks.
- Prior food service experience is preferred, but not required.
- Alignment with WFC's mission and vision and a desire to work on a team striving for a more just world
- Strong communication and collaboration skills
- Hospitality mindset, comfortable involving volunteers in the work
- Time management skills and a desire for efficiency & problem-solving
- Ability to receive and provide constructive feedback
- Ability to move across campus, indoors and outdoors, multiple times per day including frequent stair use
- Lift and carry up to 50 pounds (Carry up to 25 pounds while ascending stairs)
- Up to date with current COVID-19 vaccine recommendations
- Promote a customer-service & team attitude towards guests, volunteers, and staff

Compensation:

\$15-\$16 hourly, depending on experience. Room and board provided.