



FESTIVAL KITCHEN

The way into a volunteer's heart is through their stomach! Under the guidance of the House Chef and supervision by the Crew Leader and Assistant, the Festival Kitchen crew is responsible for preparing the food to feed hundreds of Festival volunteers. The crew is responsible for the initial preparation and cooking of the meals. The crew works inside in the kitchen as well as outside in the serving area where they are kitchen hosts for the festival. The crew is also responsible for setting up the dining area and for keeping the area clean and tidy at all times. This is a hard-working, but very fun crew!

Duties:

- Preparing food for various meals
- Transporting and serving food in a location separate from the kitchen
- Collecting meal tickets to ensure those receiving meals have the right credentials
- Cleaning up the kitchen as food is prepared
- Supporting the EnviroDish Crew as time allows

Skills:

- Effective communication skills
- Excellent interpersonal skills

Requirements:

- Must be 14 years of age or over
- Accessibility Standards Customer Service Training
- This position requires individuals to be social & energetic
- Must work efficiently within a team and follow instructions well
- Ability to function effectively in a fast-paced environment
- Willing to stand for long periods of time
- Willing to work in all types of weather
- While on duty all volunteer must wear closed toe shoes

Assets:

- Food Handling Experience (this is a great opportunity to learn!)