



Job Title: Server / Kitchen Assistant
Classification: Non-Exempt / Hourly / Part-time
Reports to: Executive Chef

The mission of Lake Logan Conference Center is to serve Christ by welcoming all generations to experience restoration and reconciliation with God, one another, and all creation.

Position Purpose:

To further the mission and vision of Lake Logan through providing excellent customer service to dining guests.

Duties and Responsibilities:

- Provide excellent hospitality and customer service to all guests in the dining hall, ensuring food is served promptly and attractively and that guests understand protocols for buffet line, bussing, etc.
- Assist with food prep and cleaning as needed.
- Adhere to safety and sanitation regulations in the kitchen, dining hall, and other food service areas
- Maintain an attractive, comfortable dining hall and other food service areas for guests.
- Wash dishes as needed, especially when size of group does not warrant bringing in a dishwasher.
- Provide hands on support to other departments during peak business times.
- Represent Lake Logan in a positive light in the community.
- Other duties as assigned.

Relationships:

- This position reports to the executive chef.
- This position serves as an integral part of the dining services team.
- This position works with all departments as well as with volunteer work teams.

Qualifications: *(Minimum qualifications and experience)*

- High school diploma or equivalent preferred. High school students may also be considered.
- Maintain a clear background check.

Knowledge, Skills, and Abilities:

- Ability to work on a team, relate, and work well with others.
- Ability to work independently with little direction.
- Ability to read and write.
- Ability to receive guidance, direction, and supervision.
- Desire to work in a faith-based setting.

Physical Aspects of the Position:

- Ability to understand and implement safety regulations and procedures.
- Ability, both visual and auditory, to identify safety hazards and monitor guest and staff behavior and enforce appropriate safety regulations and emergency procedures.
- Ability to walk, stand, bend and stretch.

- Ability to lift, up to approximately 50 pounds, and occasional lifting of equipment weighing up to approximately 50 pounds may be required.
- Ability to safely and properly use equipment.
- Visual and auditory ability to identify and respond to environmental and other hazards related to the center operation.
- Physical ability to respond appropriately to situations requiring first aid. Must be able to assist guests in an emergency (fire, evacuation, illness or injury).
- Willingness to work irregular hours.
- Ability to operate with daily exposure to heat and other environmental conditions.

Equipment Used:

Includes but is not limited to industrial stove, oven, convection oven, warmer, mixer, sink, dishwasher, refrigerator, freezer, microwave, sharp knives and utensils, clothes washer and dryer, cleaning chemicals, etc.

Hours:

Typical work week varies, dependent on guest schedules. Shifts are available for day and evening, weekday and weekend and may be discussed at time of hire. March through May and August through November typically 15-30 hours per week; summers can increase to 40 hours per week if desired. Late November through March work may be more sporadic.

Submit application to:

Lake Logan Conference Center

ATT: Dining Hall Application

25 Wormy Chestnut Lane

Canton, NC 28716

OR chef@lakelogan.org