



Volunteer Position Description

Title	Continental Breakfast Server – Summer Season
Description	A Continental Breakfast Server is responsible for working in a team to prepare a self-service 'continental' morning meal for up to 120 people, while upholding all food safety guidelines. Food is provided by the Shelter, unless volunteers wish to provide specific items.
Time Commitment	<ul style="list-style-type: none"> • Weekly or every other week • Mornings (Tues, Wed, Fri, Sun 6:00 – 7:30am) • Up to 3 positions available per shift
Reports to	Volunteer Manager; Program Staff
Works with	Program Staff; Other Kitchen Volunteers; Shelter Residents
Primary Duties	<ul style="list-style-type: none"> • Wear closed toed shoes and maintain proper kitchen volunteer hygiene. • Locate food for your meal such as hard-boiled eggs, cereal, yogurt, fruit, etc. • Complete your food preparation tasks, while following all food safety guidelines – hand washing, glove use, prevent food group cross-contamination. • Clean up the food preparation areas and wash, dry, and lock all knives and other sharp objects in the knife cabinet before meal service. • Set out self-serve beverages, pastries, breads, and condiments at the end of the serving line (No need to set out dining room chairs). • Serve breakfast 6:30 – 7:15am and offer second helpings or food to pack for lunch 15 minutes before the meal ends. • Properly cool, seal, and store or compost leftovers and turn off all appliances.
Skills Needed	<ul style="list-style-type: none"> • Kindness, patience, respect for others • Ability to remain calm in potentially stressful and chaotic situations • Basic kitchen and cooking skills • Good communication and problem solving skills • Willingness to take direction and work independently • May be required to stand for up to 2 hours and lift at least 15 pounds
Training Provided	<ul style="list-style-type: none"> • Basic kitchen and food safety
Benefits	<ul style="list-style-type: none"> • Be a part of and give back to the community • Gain experience in a commercial kitchen • Learn large scale food service skills