
Building Healthy Families, Inc.



Lunch Prep/Server Position

September 2017

The role of the the Lunch Prep/server is to assist the Chef of the week in preparing lunch, setting up the serving line, assist with serving and clean-up of kitchen are serving area.

Responsibilities

1. Be available to from 10 AM to 12:30 on Saturday mornings on your assigned week during the workshop.
2. Wear a BHF hat and apron while working.
3. Wash hands and change gloves. **Never** reuse vinyl gloves. Always use a new pair after removing from hands. If a plastic utensil falls on the floor, throw it away and get a new one.
4. Sign-in as a volunteer at the welcome center.
5. While wearing gloves. Set up needed utensils and paper goods and water bottles for serving line.
6. Assist chef in food prep as requested.
7. Clean up kitchen and serving area (wiping counters and sweeping floors), throw away used paper goods, repack storage bins.

Qualifications

1. Must be at least 18 years old.
2. Able to provide own transportation to workshop.
3. Responsible, organized and dependable.
4. Attend an orientation prior to volunteering.
5. Submit a BHF volunteer application and submit information for a background check.