

FOOD SERVICE INTERNSHIP

Time Commitment: 20 hours a week within the hours of 7:00 a.m. – 3:00 p.m.
Monday through Friday.

POSITION DESCRIPTION

The Food Service Intern will assist the Food Service Coordinator in planning, preparing, and serving healthy meals for guests, storing food, and ensuring a clean and sanitary kitchen.

RESPONSIBILITIES

- Handle receiving, storage, and refrigeration of dry and perishable food items
- Handle cooking, reheating, holding, and serving of food according to safe food handling procedures
 - Preparing and serving breakfasts and lunches
 - Preparing dinners and weekend meals as needed
- Know correct portion sizes and serve food accordingly
- Oversee and assist in maintaining cleanliness in the kitchen
- Model and enforce sanitation standards for volunteers and guests
- Fill out daily refrigeration logs and kitchen cleaning check-list
- Alert supervisor of maintenance issues with facility equipment, such as ovens, refrigerators and sinks
- Keep inventory and adequate stock of cleaning supplies
- Help recruit and orient volunteers for the kitchen to create a successful volunteer experience
- Other duties as assigned

REQUIREMENTS AND EXPECTATIONS

- Demonstrate punctuality, strong interpersonal skills, professionalism, and problem solving ability
- Treat all guests with dignity, compassion, and respect
- Maintain clear and timely communication with Food Service Coordinator
- Understanding of urban realities especially as related to the homeless population

APPLY

Send completed application to volunteer@breakthrough.org with the subject line "Food Service Internship."