FOOD SERVICE INTERNSHIP

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

UNDERSTANDING THE POSITION
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.

WHAT YOU’LL BE DOING
> 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

EXPECTATIONS
> Demonstrate punctuality, strong interpersonal skills, professionalism, and problem solving ability
> Be willing to grow in areas of personal development, embrace and demonstrate the values of Breakthrough
> Possess accurate and informed understanding of cultural and urban realities, especially as related to the homeless population
> Treat all guests with dignity, compassion, and respect
> Maintain clear and timely communication with Food Service Coordinator

APPLY
Send completed application to Jen Kost at volunteer@breakthrough.org with “Food Service Internship” as the subject.