



Food Service Assistant

School Description: Western Michigan Christian School is located in Norton Shores, Michigan and serves 325 students in 7th through 12th grade. Our mission is to educate with excellence, integrate faith with knowledge, and equip students to work and serve Christ in their communities. WMC strives to integrate faith with knowledge by utilizing the Teaching for Transformation framework. WMC is in its 76th year of providing high-quality Christian education along the lakeshore and is proud of the faithfulness of the families we serve.

Hours: Up to 13 hours per week as necessary to complete tasks; a typical schedule would be Monday-Friday from 10:00 a.m. - 12:30 p.m. during the school year with breaks as determined by the school calendar. This schedule may be variable depending on the needs of students and staff.

Compensation: As determined by experience; this is a part time, non-benefited hourly position.

Position Overview: The Food Service Assistant will be overseen by the Food Service Director and the Kitchen Manager and is primarily responsible for the preparation and serving of food for the three lunch periods that occur during the school day. The Food Service Assistant also helps to clean and maintain food service equipment. May be required to complete food service training requirements.

Responsibilities include:

- Prepare and serve food in accordance with kitchen procedure in a quick and pleasant manner.
- Serve on the serving line or as the point of service as directed.
- Assist in setting up and the display of the serving line for food service.
- Assist in the cleaning and storing of equipment and food supplies as directed
- Assist in the daily cleanup of the kitchen and the service areas
- Perform major cleaning of refrigerators, freezers and storage room at regularly scheduled intervals as designated.
- Assist in keeping accurate production records
- Responsible for maintaining a professional and courteous manner with fellow employees, building staff and students.
- Follow all kitchen food safety protocols (will train)
- Perform other related duties as assigned by the Food Service Director and the Kitchen Manager

To apply for this position, please [click here](#)