



SUPPER CLUB

Objective: To provide a nutritious meal and interact with HSHM clients; give HSHM Food Services staff a break.

Location: HSHM Kitchen at 303 East Oakland Avenue, Bloomington, IL

Responsibilities:

- Prepare the meal using HSHM food in HSHM kitchen
- Chopping, slicing, etc. of produce, meats and breads
- Use commercial ovens, stove, grill, or fryer
- Use of knives, commercial utensils and small wares
- Stocking and organizing dry storage, walk-in coolers and freezers
- General sanitation of kitchen
 - Wiping down shelving and counters
 - Usage of commercial dishwasher and three compartment sinks for washing dishes, pots and pans
 - Cleaning dining area, tables, chairs and self-serve areas
 - Sweeping and mopping
 - Cleaning and sanitizing of equipment

Dress Code:

- Shorts must reach the knee
- No leggings or spandex tights
- Sleeves must be capped or longer (armpits must be covered)
- Shoes must be hard sole (no sandals of any kind)
- Hair must be off shoulders and out of face; if long hair extends out of hat or hairnet it needs to be braided (hairnet will be provided)
- Clean apron must be worn (apron will be provided)
- Wash hands according to Health Department guidelines posted by handwashing sink
- No saggy pants or under clothes showing
- Shirt or pants must cover lower back and behind

Qualifications:

- 18+ years of age
- Volunteer application on file
- Group size no larger than 6

Time Commitment: 3-4 hours

Training/Support: Food Services staff will be on hand to help with equipment or questions

Benefits: You may learn new skills working in a commercial kitchen such as how to prepare for large groups. You will have first hand experience with clients as they interact with them while serving.

Department Supervisor:

Leslie Perez, Kitchen Manager
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