

## Dining Hall

**Description of Jobsite:** On any given day, the dining hall serves 2200 meals, in addition to approximately 550 snacks between meals. Each meal requires set up and clean up, including laying out table clothes, putting the plates, cups and silverware on the tables, prepping and cooking the food, and washing and sorting the dishes and silverware, and sweeping and cleaning in and around building. There is a ton of work that goes into running a dining hall for such a large community.

**Overview of Job Responsibilities:** The Voc Eders who work in the dining hall are responsible for laying out table cloths on approximately 40 tables by rolling and cutting paper roll, counting out stacks of 16 plates each, sorting silverware, filling pitchers with ice, setting out plates, silverware, napkins, hand sanitizer, and cups on each table, and periodically organizing the prayer books. They are also responsible for sweeping and cleaning. Due to the nature of the kitchen which we are hoping to update in the future, Voc Eders are not currently able to work in the kitchen, but depending on the meal they also assist with some light food prep, such as scooping sour cream or salsa into bowls.

**First-Hand Account:** "I think it is very important to have Voc Ed at Camp Ramah in New England because we get to do a lot of different jobs around camp and it is very good experience. I work in the kitchen at camp, and I am very proud of the work that I do because it is a big help to Rich (the dining hall manager) and the other dining hall workers." – Voc Ed Participant

