



A Young Life Tradition

Service with a Smile



Guidelines and Expectations



Thank you for being part of the tradition that makes Young Life properties both special and excellent - Work Crew

Since 1954, thousands of men and women have volunteered at a Young Life Property as a member of a Work Crew One of the reasons RockRidge Canyon can offer groups excellent service and reasonable rates is the creative way in which staffing is provided through volunteers who are called "Work Crew".

To receive discounts, your group will be required to bring one work crew volunteer (15 years of age or older-prefer older) for every 10 paying guests attending your event (to a maximum of 20). There is no charge for the volunteer workers who are expected to serve throughout the day and **not** be a part of your group program, activities or events. Our property staff will oversee the Work Crew throughout the time of the event. Work assignments cannot be shared or rotated due to the time and training requirements of each job. **Occasionally, multiple groups will be on site. When this occurs Work Crews will SHARE assigned responsibilities**. This will be particularly important in the food service areas.

Arrival Time and Orientation: Our staff will be providing the work crew with an orientation and training session before your group arrives so that they are able to set tables and prepare for the first meal. If Lunch or Dinner is your group's first scheduled meal then Work Crew should be in the dining room ready for orientation two (2) hours before the meal starts. If your group arrives after dinner you will be advised of the orientation time. We understand that travel arrangements might be difficult and if alternate arrangements need to be made, please coordinate this with your Guest Services Host.

Responsibilities: Work Crew responsibilities may include: food preparation, dining hall set-up, table setting, serving, bussing, washing pots, pans & dishes, housekeeping and end of camp clean up in the Pinnacle Dining Hall, the Lakeview Dining room and in the Kitchen.

Schedule: A typical day consists of reporting an hour before each meal and remaining until after clean-up is completed. The average work day will vary based on the groups schedule and requirements but a full day will generally be 8 hours with breaks throughout the day as determined by Property Staff in conjunction with the group(s) schedule(s).

IMPORTANT NOTICE: Health Code Policies

In British Columbia we are regulated by "Food Safe" and "Work Safe" requirements.

- Work Crew must wear shirts with sleeves, long pants and closed-toed shoes
- Long hair needs to be restrained with a hat, bandana or hair net
- Wear a minimum of hand jewelry and wash hands frequently