



Food Service Director

Essential duties:

1. Manages all aspects of food production, service, preparation, handling, sanitization, and storage.
2. Supervision of staff assigned to duties in the dining hall, including Dining Hall Manager, Dishwashers, and others.
3. Responsible for food ordering, inventory management, and budget control per OLVC guidance.
4. Provides care and attention to food allergies, special dietary needs of campers and staff.
5. Coordinates food needs with the camp program, e.g. picnics, field trips, etc.
6. Ensures the maintenance and care of the entire Dining Hall Complex.
7. Responsible for proper execution and reporting for all Federal, State, and local food programs.
8. Provide and model a positive customer service experience for campers, staff, guests, and volunteers.
9. Lead by example acting as a positive role model of the OLVC values of Respect, Trust, Integrity, Passion, Teamwork, and Accountability and Camp Turner's of Hospitality, Stewardship, Social Justice, Personal Growth, and Recreation.
10. Adequately discharge assigned duties according to all regulations set forth by CT, OLVC, New York State (NYS), American Camp Association (ACA), U.S. Food and Drug Administration (FDA), and Department of Health (DOH) with regards to operation of children's camps.
11. Adhere to the principles, guidelines and standards for food safety as set forth by the ACA, NYS, DOH, Hazard Analysis Critical Control Point (HACCP) of the FDA and ServSafe.
12. Assist with the care, maintenance, upkeep and cleaning of all CT facilities and equipment.
13. Other duties as assigned.

Qualifications:

1. Minimum four years of food service experience required.
2. Two years of supervisory experience managing and evaluating job performance of others required.
3. ServSafe or similar certification preferred. Certification assistance available.
4. On-site residence for summer camp and rental groups is preferred with room and board provided.
5. Valid driver's license preferred.

Benefits:

1. Pay rate: \$630-\$750/week (based on experience and skills) + room and board.
2. Full week of paid training, including portable certifications in First Aid, CPR, AED, Epi-pen and more.
3. Develop leadership skills employers want: teamwork, problem solving, conflict resolution, mission focus, responsibility, empathy, compassion.
4. Forge lifelong friendships.
5. Spend your summer outdoors in beautiful Allegany State Park.
6. Time off on weekends.

Work Dates: June 29 – August 17, 2025