

Camp Friedenswald – Summer Staff



Summer Food Service Manager Job Description

Responsible to: Food Service Director or Program Director.

Basic Qualifications:

- Active in a Christian congregation.
- Sympathy for and an understanding of Anabaptist-Mennonite tradition.
- Agreement with the Camp Friedenswald mission and statement of purpose.
- Sensitivity to the needs of campers and staff.
- Previous experience in food service and menu planning.
- Well organized and creative with proven “people” skills.

Leadership Staff Responsibilities

- Your primary responsibility as a member of the Leadership Staff is to serve as a host for summer staff.
- Hosting is accomplished by spending quality time engaging staff and caring for their needs.
- The staff will be divided into small groups. Each member of the Leadership Team will give leadership to a small group.
- Greet and welcome campers and parents as they arrive for the start of each camp.
- Share leadership of staff meetings as directed by, or in absence of Program Coordinator.

Responsibilities and Duties:

1. Meal preparation, service and clean-up.
2. Work under the supervision of the Camp’s Food Service Director and carry out the following tasks and responsibilities:
 - a. Menu Planning.
 - b. Ordering and inventory management.
 - c. Ensure staff compliance with all health regulations and food handling procedures.
 - d. Supervise kitchen staff and direct their food preparation work. Help schedule, train and oversee their work.
 - e. Practice proper food storage and creative use of leftovers.
3. Nutritional Analysis and Per Plate Meal Cost
 - a. Carry out a nutritional analysis of food prepared/served.
 - b. Meet and consult with the Dietitians From Gordon’s Food Service
 - c. Determine the per plate cost of each meal served.
4. Miscellaneous duties:
 - a. Dishes and campfires, per rotational schedules.
 - b. Other tasks as assigned by Food Service Director.

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