

CAMP AUGUSTINE

OVERLAND TRAILS COUNCIL, BOY SCOUTS OF AMERICA

POSITION DESCRIPTION

Position title: Food Service Director

Reports to: Camp Director

POSITION PURPOSE

The Food Service Director is responsible for making sure that all campers, leaders, visitors, and staff get high-quality, nutritious, and safe meals during their stay at camp.

DUTIES AND RESPONSIBILITIES

- Manage the daily operations of the camp food service, including coordinating activities between the kitchen and dining hall.
- Responsible for menu planning, including special diets and allergy compliance.
- Keeps accurate food inventory and orders food and supplies as needed from approved vendors.
- Oversees all food preparation, serving, and cleanup to insure timely service of proper quality and quantity of food as well as proper sanitation.
- Responsible for proper sanitation of the kitchen and storage areas.
- Manages kitchen staff.
- Keeps accurate records of meal counts, milk counts, and inventories.
- Keeps hot and cold charts up-to-date at all times.
- Prepare an evaluation and summary of current camping season, including ending inventories, supplies and equipment needed, and recommendations for next summer.
- All other duties as assigned.

QUALIFICATIONS

- Must be at least 21-years-old.

DIRECT REPORTS

- Dining Hall Steward
- Food Service Aides