

Food Service Director – Job Description

Pioneer Scout Reservation
7371 County Road S
Pioneer, OH 43554

Overview

Plan and manage all food service operations at a 1,100-acre Boy Scout Summer Camp. The session begins in early June and ends at the beginning of August. Meal service daily for between 300-700 campers, leaders, and staff. Salary and onsite housing included. In addition to offering traditional cafeteria-style meals, also oversee and manage in camp food distribution and provide special event food needs throughout the summer (IE. Packed lunches, meeting refreshments, etc.)

Salary

Position starting at \$410 per week plus food, uniform, and housing (\$3500 total for the summer)

Responsibilities

- Assist in planning and executing of a nutritious menu
- Oversee and manage all food orders
- Oversee training and management all food service employees
- Maintain a safe and clean kitchen that complies with the local health department and Serve Safe standards.
- Assist and instruct in food preparation duties
- Assist in hiring of food service staff
- Direct and assist dishwashers when necessary
- Maintain a clean food service building inside and out
- Oversee all dining hall personnel and promote a positive attitude
- Responsible for maintaining a friendly customer service attitude with campers and staff
- Communicate with and accommodate campers and staff with dietary restrictions and food allergies, including communications prior to customer's visit
- Participate in the general camp program when practical

Qualifications

- Must be 21 years of age or older
- Must possess a current Serve Safe Manger Certificate
- At least 3 years food service management experience desired