

Job Title: Food Services Manager
Work Term: May 25, 2018 – August 27, 2018
Reports to: Camp Director, Assistant Director
Pay: \$72.00/Day (Meals and Accommodations included)*

PURPOSE

The Food Service Manager directs the overall food-service operation of the camp including purchasing, preparation, nutrition, service, sanitation, and record keeping. This person should have experience with quantity cooking, kitchen management and supervising staff. Knowledge and experience preparing for special diets and/or persons with disabilities is desired. The Food Services Manager will promote high standards in all aspects of Camp Tidnish food service and serve as a role model to campers and staff through actions, appearance, manners, language, and general conduct.

EDUCATION AND EXPERIENCE

- Experience in medium - large food service setting
- Knowledge of and experience in food service: ordering, inventory, budgeting, food preparation, family-style serving, buffet serving, cleaning, and industrial kitchen equipment.
- Current Food Safety Handling Certification
- Knowledge of and experience in preparation of special dietary foods such as pureed, diabetic, peanut free, ground, etc.
- Completion or enrollment in a BSN degree or Nutrition education in considered an asset

QUALIFICATIONS

- Ability to work within a budget and purchase supplies efficiently.
- Ability to drive, possession of a valid driver's license, and clean DMV record.
- Organized and detail oriented.
- Ability to prioritize work and handle multiple demands under pressure.
- Excellent interpersonal and communication skills.
- Must be willing to submit to background check and child abuse registry check.
- Willing to live in camp setting and work irregular hours delivering food in the facility available.

Under the direction of the Camp Director, the Food Services Manager will:

- Take part in all recommended training sessions;
- Work closely with the Head Cook to oversee inventory and ordering of food, equipment, and supplies consistent with menus, budget and enrollment;
- Work closely with the Head cook to pre-plan the menu for each camp session, at least 1 session in advance, which supports the Camp's guidelines for health and wellness;
- Take a leadership role to maintain high standards of cleanliness, sanitation, and safety in the kitchen, in accordance with provincial regulations, Easter Seals Policy and best practice;
- Coordinate and participate in the cleaning and maintenance of all food-service areas, including kitchen, dining hall, dry storage, walk in/reach in refrigerators, freezers, kitchen recycling;
- Work collaboratively with all camp staff and association level staff to carry out the mission of Easter Seals Nova Scotia – Camp Tidnish through food services programs;
- Participate in Food Service Production in collaboration with the food service staff;
- Monitor the effectiveness of the food services team with regard to food quality, temperature, timeliness and service standards;
- Work closely with Assistant Director to maintain tuck inventory and distribution;
- Provide minimum of one (1) in-service training session to all camp staff;
- Oversee the planning, preparation, and serving of nutritionally balanced camp meals, snacks, and tuck;
- Manage all aspects of special diets, allergies and other nutritional needs at camp;
- Coordinate table counts and seating arrangements with Assistant Camp Director;
- Identify camper needs, make suggestions, initiate and follow through with appropriate action;
- Submit a report at the end of the season;
- Other duties as required.

*Room and board included in pay.

Hours of work are directly related to a typical camp day plus any additional hours required fulfilling the duties associated with the position.

HOW TO APPLY

Submit Cover letter and Resume: camping@easterseals.ns.ca

Or fill out the online application: <https://form.jotform.com/72953605625259>

Contact Camp Director – Steven McCluskey

Camp Tidnish
Easter Seals Nova Scotia
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