



Dining Hall Manager

Essential duties:

1. Oversees beverage service, Dining Hall front of house (Cereal, Toast, Sandwich, Salad Bars) and condiments
2. Tracks food allergies and special dietary requirements
3. Responsible for food and stock rotation, temperature control and safe food handling practices.
4. Ensures sanitation and cleanliness for the Dining Hall front of the house.
5. Tracks inventory and reports food needs to Food Service Director
6. Provides and models positive, cheerful, customer service.
7. Executes proper sanitization and storage procedures for produce, processed food, kitchen equipment, food surfaces, trash removal, recycling, pantry, freezers, and coolers.
8. Available to execute food service duties for summer camp and seasonal group rentals.
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. Follows CT and OLVC emergency procedures, incident and accident reporting, and safety guidelines.
11. Follows 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).
12. 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.
13. Attend, participate and complete all camp training sessions and CT staff meetings as assigned.
14. Assist with the care, maintenance, upkeep and cleaning of all CT facilities and equipment.
15. Other duties as assigned.

Qualifications:

1. At least 16 years of age required, 18 years of age preferred
2. High school diploma or equivalent preferred.
3. Serve Safe Food Handler certification preferred, or the ability to obtain certification .
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: \$480-\$570/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, spend your summer outdoors in beautiful Allegany State Park.
5. Time off on weekends.

Work Dates: June 29 – August 17, 2025