

Job Title: Specialty Food Liaison locations include: Camp Ramah Poconos (Lakewood, PA)

Reports to: Food Service Director/Healthy Camper

Employment Status: Seasonal (summer). mid- June to mid -August 2023

Job Summary: With the increased incidence of food allergies and sensitivities to foods, we have a need to provide a safe food environment at camp. Camps need to ensure that special diets are provided to the camps and staff, as it relates to food allergens and sensitivities. We are seeking a graduate-level nutrition student (highly motivated undergraduates will be considered) with a love of food and extreme attention to detail. This person should be very interested in food, ingredients, and food allergens. Even if knowledgeable, training will be provided.

This position is on-site and housing will be provided.

Requirements:

- The candidate must be able to interact with kitchen personnel and have the ability to understand menu development/design, food ingredients, and mass preparation. Some basic food preparation may be involved.
- This person needs to have experience with Google Applications, Excel and Word, in order to help create/manage a list of food allergies.
 - They must be able to accurately communicate information to staff, read food labels, and keep binders, or other methods of current labels of products used.
 - Receive products as they come into the kitchen and review to ensure correct products are being used. Assist with streamlining of menus.
 - May need to order products, reinforce existing training for staff on correct cleaning procedures as it relates to cleaning for allergens management and maintain an environment where cross-contamination and cross-contact are avoided.
 - Will need to complete an online course for allergy safety and training and receive an acceptable grade. Will review with camp RD all campers with allergies as needed.
 - The candidate will be living at the overnight camp, with other staff and/or campers and must be willing to follow all camp rules & regulations

This candidate will be interacting with counselors, campers, parents, food service personnel, international staff, and medical staff on a daily basis. They will be trained by the camp dietitian, who maintains oversight and control of the program and will be available for questions throughout the summer.

During the summer, training of camp staff is provided by the camp dietitian and the specialty food liaison may participate in the training sessions as needed or will be required to reinforce content as appropriate. The specialty food liaison will also be involved in daily communication and review of menus with specific campers and staff with complex allergies and in planning for offsite trips, cooking classes, daily snacks, and other specialty food events.

Basic Qualifications:

- Must be able to stand on their feet for long periods of time in a kitchen.
- Will be working in a commercial kitchen with the US and International Staff
- Will be provided living accommodations along with 3 meals a day.
- The Specialty Foods Liaison will be an employee of the camp and will report directly to Camp Director and Kitchen Manager, with indirect reports to the Camp Dietitian.
- Must be able to lift up to 40 pounds

- Must be computer literate and proficient with Google Applications and Microsoft Office

Interested candidates should email their resume *and* a cover letter to:

bethschwartzman@gmail.com