



Camp Twin Lakes Dietary Coordinator Job Description

For nearly 25 years, Camp Twin Lakes (CTL) has provided life-changing camp experiences to thousands of Georgia's children with serious illnesses, disabilities, and other life challenges. Camp Twin Lakes provides week-long summer camps and year-round weekend retreats at three fully-accessible and medically-supportive campsites, day camps, and through hospital-based Camp-To-Go programs. Camp Twin Lakes collaborates with nearly 60 different nonprofit organizations, each serving a different population, to create customized programs that teach campers to overcome obstacles and grow in their confidence and capabilities. For more information, please visit our website at www.camptwinlakes.org

Summary:

The *Dietary Coordinator's* primary responsibilities will include:

Responsibility for all the food planning and nutrition accounting within Camp Twin Lake's kitchens and dining hall facilities including integration of our own on-site farm programs, which include growing our own produce, beef, honey and eggs. An inventive, nutritional, fun and exciting food service operation that incorporates our farm is vital to the organization's mission of providing opportunities for children with special medical needs and life challenges to grow in their confidence and capabilities. At our two facilities, campers spend more "awake" time in the dining hall than anywhere else, and we want this time to be educational, motivational, and fun. Camp Twin Lakes has a rare opportunity to affect children's nutrition choices during their week of camp, and desires to create a lasting impact geared towards fresher and healthier choices. This leader works strategically with administration, staff and Partner Camps to achieve desired outcomes for providing wholesome and nutritious meals for all camp visitors and staff in both of our locations.

Essential Duties and Responsibilities:

Please note: other duties may be assigned based on the needs of Camp Twin Lakes.

- Oversee, plan and direct the nutrition services program, including integration of our Farm program and products.
- Work with Food Service Coordinators in planning menus to maximize guest satisfaction while minimizing cost.
- In collaboration with Food Service Coordinators, train staff on food safety, nutritional, and allergy awareness.
- In collaboration with Food Service Coordinators and other staff, plan for and initiate fun, interactive, and educational signage, displays, and program for the dining halls.
- Work with Partner Organizations, CTL staff, Camper Parents, and other users to plan stellar menus for all CTL locations.
- Organize and supervise Dietetic and culinary internships
- Lead and train staff to lead educational and fun Cooking and Food based activities
- Track and manage costs, budgets, and rebates
- Ensure services are in compliance with nutritional, safety, sanitation and quality standards, state and federal regulatory requirement

Desired Qualifications:

- Bachelor's degree in nutrition, dietetics, hospitality, culinary arts, business, or a related field
- A minimum of three years of progressive experience in high volume foodservice management is required
- detail oriented team player
- Ability and desire to work in a camp setting
- Experience in camp or institutional food service setting
- Supervisory skills
- Ability to relate well to others
- Good character, integrity, adaptability, and enthusiasm
- Aptitude to enhance one's education and training for any perceived area of deficit
- Certification in field of study preferred

Please submit a cover letter and resume to Alison Thoms, Human Resources Specialist, at alison@camptwinlakes.org