OIL BELT
CHRISTIAN SERVICE CAMP
555 Park Rd Flora, IL 62839 (618) 662-2822
campoffice@oilbelt.com www.oilbelt.com

Job Title: Food Service Director
Job Type: Full-Time: Summer --- Seasonal: Off-Season

Overview:
Food Service Director is responsible to oversee and manage the preparation and serving of all meals.

Main Areas of Responsibility:

I. Oversee the production and service of all meals prepared by the camp.
II. Maintain a neat and orderly kitchen with the highest standards of cleanliness and safety.
III. Plan and review all menus.
IV. Oversee the ordering of food supplies.
V. Operate specialized food service equipment.
VI. Receive and unpack food and supplies.
VII. Clean and maintain food service equipment and facilities.
VIII. Participate in ongoing professional training.
IX. Be familiar with and observe all food service regulations and codes.
X. Inform the Facilities Manager of any needed servicing or new equipment needed.
XI. Coordinate kitchen staff schedules: Food Service Assistant rotations during summer.
XII. Communicate with FSA on Menu, Supplies, etc.

Skills Required:

- Certified Food Protection Manager Certification
- Basic Computer Skills (Word, Excel, ability to search web and navigate websites to order/price competing distributors)
- Develop good working relationships with a wide range of people.
- Well organized with the ability to manage a varied and complex workload

Physical Demands:
While performing the duties of this job, the employee is regularly required to stand, walk and uses hands, reach with hands and arms, and talk or hear. The employee is occasionally required to stoop, kneel, or crouch. The employee must frequently lift and/or move up to 25 pounds and occasionally lift and/or move up to 50 pounds.

Email Resumes to tyler@oilbelt.com