

JOB DESCRIPTION: DIETETIC STAFF

QUALIFICATIONS:

1. Must be enrolled in or completed an undergraduate or graduate dietetics/nutrition/hospitality management or related subject from an accredited program.
2. Basic knowledge of diabetes and current philosophy of dietary management.
3. Desire and interest in working with children in a camp setting.
4. Ability to work with Food Service Director, Assistant Food Service Director and Head Dietitian.
5. Ability to assist with nutrition learning sessions for campers.
6. Ability to establish working relationship with medical and program staff.

RESPONSIBLE TO:

1. Head Dietitian, Food Service Director, Assistant Food Service Director
2. Central Ohio Diabetes Association (CODA) Nutrition Coordinator
3. Camp Director

GENERAL RESPONSIBILITIES:

As a part of a team assist with teaching nutrition learning sessions and assisting in preparing and serving nutritionally adequate meals and snacks appropriate for youth with diabetes.

SPECIFIC RESPONSIBILITIES DURING CLINICAL WORK WEEK:

1. Assist Food Service Directors and Head Dietitians with planning and coordinating menus and dietary program.
2. Attend all pre-camp staff orientation meetings.
3. Assist Head Dietitian in planning and supervising dietary check-in station for campers' arrival. Assist with parent conferences at departure if needed.
4. Assist with planning and presenting nutrition learning sessions for campers.
5. Participate in nightly conferences with other members of the health care team as needed to discuss any concerns.
6. Participate in rotation of night rounds providing the proper treatment for hypoglycemia according to camp medical protocol.
7. Assist Food Service Directors and Head Dietitians with other duties as assigned.
8. Help with evaluating camp dietary programs, making suggestions for future years of camp.

SPECIFIC RESPONSIBILITIES DURING FOODSERVICE WORK WEEKS:

1. Ensure that proper health standards are maintained in the storage, preparation, and serving of all food items.
2. Under the direction of the Food Service Director, assist in the preparation of meals and snacks according to menus and recipes provided by the Nutrition Coordinator.
3. Serve meals to campers and staff, following approved portion guidelines as established

by the Nutrition Coordinator, Camp Food Service Directors, Head Registered Dietitian, and American Diabetes Association guidelines.

4. Break down serving line and clean kitchen facilities as directed by the Food Service Directors.
5. Follow all personnel rules as established by the Camp Hamwi Director.

ESSENTIAL FUNCTIONS:

1. Ability to lift and carry 20 pounds
2. Ability to walk for a distance of ½ mile on uneven ground