



Food Service- Dining Hall Manager
Paid Internship/ Co-op
\$18 - \$21 / hr.

Camp Stella Maris is currently seeking individuals for Summer Camp 2024 who are interested in acquiring real-world experience while enhancing their skills in the food service industry.

Located 30 minutes south of Rochester on Conesus Lake in Livonia, New York, Camp Stella Maris was founded in 1926. For nearly a century, it has been a shining star in the lives of hundreds of thousands of campers from the surrounding area and beyond. CSM strives to create a fun, safe, and caring environment for campers of all ages while fostering their spiritual, physical, and emotional growth.

At Camp Stella Maris, everyone is embraced, respected, and valued for their unique qualities. They celebrate human diversity and strive to create meaningful opportunities for personal connections that acknowledge, encourage, value, and respect our differences and similarities. The camp is committed to providing a safe, welcoming, and respectful atmosphere where everyone can feel at ease.

CSM's 8-week Summer Camp programs serve children ages 5-17. While spending a week on the 33-acre property, campers enjoy areas such as Waterfront, Ballfield, Adventure, Spiritual, and Arts & Nature.

Embark on an exciting journey towards a successful career in the food service industry with an internship at CSM. As an intern, you will gain invaluable professional work experience and deepen your understanding of managing a thriving food service business. By examining all aspects of managing and serving food and beverages from both the kitchen and the customer's perspective, you will be equipped with the knowledge and skills needed to overcome the challenges and responsibilities involved in this industry. Join us at Camp Stella Maris and take the first step towards a fulfilling and rewarding career!

During this internship, you will

- Ensure proper kitchen staff coverage of weekly meals (Breakfast Lunch & Dinner)
- Become familiar with the requirements of commercial food operations. This includes staffing, management, and leadership. As a supervisor, it is also important to practice 21st-century skills such as collaboration, communication, creative thinking, and flexibility to effectively support, coach, direct, and coordinate kitchen staff.
- Participate in nutritional planning, menu development and sustainability in purchasing based on local government requirements and organization needs by working with the Head Cook to purchase necessary equipment and supplies to operate the dining hall efficiently and effectively.
- Oversee implementation and maintenance of sanitation rules and regulations to ensure compliance with health and sanitation codes and guidelines.
- Gain exposure to communicating effectively in a business setting while assisting the Head Cook in maintaining accurate records of all kitchen inventories and cost analysis procedures.
- Experience the importance of customer service in the success of the organization.