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:

- 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