The mission of DYF is to improve the quality of life for children, teens and families affected by diabetes. The organization provides recreation and education within a supportive community, encouraging personal growth, knowledge and independence.

### POSITION DETAILS

<table>
<thead>
<tr>
<th>Position Title:</th>
<th>Dining Hall Host</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reports to:</td>
<td>Head Cook &amp; Kitchen Manager</td>
</tr>
<tr>
<td>Functional Area:</td>
<td>Kitchen Team</td>
</tr>
<tr>
<td>Location:</td>
<td>Sierra Nevada Mountains</td>
</tr>
<tr>
<td>Employment Status:</td>
<td>Seasonal, Non-exempt</td>
</tr>
</tbody>
</table>

### ABOUT DYF

DYF is a mission-driven organization dedicated to improving the lives of children, teens, and families affected by type-1 diabetes. Founded in 1938, the organization is a leader in helping children and their families gain confidence and mastery in managing diabetes through weekend and week-long camps and educational programs that serve more than 1,500 individuals annually. DYF believes that every child with T1D, and their family members, should have the benefit of our lifesaving programs and works year round to raise the necessary funds to meet the demand for our services.

### POSITION PURPOSE

To prepare the dining room for meal service, ensure the dining room sanitation, and direct activities in dining room including table dismissal, food distribution and beverage/salad bar functionality.

### KEY RESPONSIBILITIES

- Ensure routine sanitation of the dining room:
  - Clean and maintain all tables, chairs, floors, and food storage/serving areas.
  - Clean and sanitize beverage bars.
  - Follow-through on daily, weekly and monthly assigned cleaning duties.
  - Reduce waste, reuse items, and recycle as indicated through the camp’s procedures.
  - Other duties as requested by the Head Cook, Kitchen Manager, and/or Camp Director.

- Prepare dining room for meal service:
  - Set out plates, cups, silverware and other serving utensils on each table to meet the needs of each group assigned to that table.
  - Ensure proper number of tables and chairs are organized for each meal.
  - Work with the kitchen team to ensure safe and orderly food distribution.
  - Set out food items as directed by the Head Cook and Kitchen Manager.
- Direct flow of traffic and food distribution during meals:
  - Make announcements to campers and staff about dining room procedures.
  - Dismiss tables and direct flow of traffic at beverage bars and salad bars.
  - Organize "second's tables" and direct flow of traffic.
- Participate enthusiastically in all camp activities; plan and lead those as assigned.
- Participate as a member of the camp staff team to deliver and supervise evening programs, special events, overnights, and other all-camp activities and camp functions.
- The Dining Hall Host works closely with the Kitchen Manager and Head Cook, and through them may relate directly or indirectly to program staff and counselors in regard to pack-outs, serving meals, clean-up, etc. The Dining Hall Host is expected to form positive and professional relationships with all of the camp teams including fellow kitchen team members, volunteers, counselors, program team members, maintenance team members, healthcare professional volunteers, and participants (both children and adults).

**EQUIPMENT USED**

- The Dining Hall Host may be asked to use specific equipment while on or off camp. These include but are not limited to:
  - Sanitizing and cleaning chemicals
  - Coffee machines
  - Cleaning tools: mops, brooms, hoses, squeegee
  - Other various dish washing and kitchen items
  - Microphone and other audio equipment

**STATEMENT REGARDING QUALIFICATIONS**

DYF does not expect every applicant to have every skill and qualification listed here, and we are committed to the professional development of our employees. A strong candidate who is interested in growing and learning in this role might be a good fit if they can demonstrate some or most of the qualifications listed below.

**ESSENTIAL QUALIFICATIONS**

- Desire to work in the food service area.
- Must be at least 18 years of age or older.
- Current certification in ServSafe Food Handlers Training or ability to become certified before program start date.
- Current certification in first aid/AED and infant, child & adult CPR.
- Knowledge of food preparation and serving, storage of food and dish washing procedures is preferred.

**COMPENSATION & BENEFIT INFORMATION**

$16 per hour, 8-hour shift per day. Meals and lodging included.

**WORKING CONDITIONS AND PHYSICAL REQUIREMENTS**

- Ability to lift and carry at least 50 pounds including unloading food, carry trays of dishes, and lifting supplies and equipment as needed.
- Visual ability to identify and respond to environmental hazards.
- Physical ability to safely operate kitchen equipment according to recommended methods.
- Physical mobility and endurance to perform tasks while standing for long periods of time (60 minutes or more).
- Visual ability to determine the cleanliness of dishes, food surfaces, and kitchen area.
- Ability to communicate and work with participants and provide necessary instructions to campers, staff and volunteers.
- Ability to observe camper behavior, assess its appropriateness, enforce appropriate safety regulations and
emergency procedures, and apply appropriate behavior management techniques as they apply to the kitchen and dining hall.

- Visual and auditory ability to identify and respond to environmental and other hazards related to the kitchen, dining hall, and camp in general.
- Physical ability to respond appropriately to situations requiring first aid. Must be able to assist campers in an emergency including but not limited to fire, evacuations, illness and/or injury.
- Eye-hand coordination and manual dexterity to manipulate kitchen, dishwashing, and dining hall equipment.
- Normal range of hearing and eye sight to record, prepare, and communicate appropriate directions in the kitchen, dishwashing area and dining hall.
- Willingness to live in the camp setting and work irregular hours with limited or simple equipment and facilities with daily exposure to sun, heat, and animals such as bugs, snakes, bears and bats.
- Full vaccination against COVID-19.

**STATEMENT REGARDING INCLUSION**

DYF believes that all of our stakeholders deserve access to culturally relevant and inclusive programming. We strive towards fostering a culture where our staff are represented and honored for their identities and lived experiences. We recognize that this work is ongoing, and we strongly encourage people from all backgrounds to join us in this process, particularly people with disabilities, people of color, veterans, and LGBTQ+ community members. The person selected for this role must value and advocate for equity and inclusion.

**TO APPLY**

Visit the DYF website at www.dyf.org to submit an application online. Please direct any questions about this position to info@dyf.org

This job description has been designed to indicate the general nature and level of work performed by employees within this classification. It is not designed to contain or be interpreted as a comprehensive inventory of all duties, responsibilities and qualifications required of employees assigned to the role.

DYF is an equal opportunity employer and does not discriminate against applicants or employees with respect to any terms or conditions of employment on account of race, color, national origin, ancestry, sex, sexual orientation, age, religion, creed, physical or mental disability, medical condition, marital status, citizenship, military service status, or any other characteristic protected by state or federal law or local ordinance.