

TRAILS FOOD COORDINATOR

The Adirondack Mountain Club (ADK) works to protect New York State wild lands and waters by promoting responsible outdoor recreation and building a statewide constituency of land stewardship advocates. Since 1922, the organization has worked to increase access to the backcountry by building trails, conserving natural areas, and developing a stewardship community that supports the ethical and safe use of New York's outdoor spaces. A member, donor, and volunteer-supported organization, ADK reaches across New York through its chapters to inspire people to enjoy the outdoors ethically.

POSITION SUMMARY

The primary role of the Trails Food Coordinator is the efficient and timely provision of food for ADK's professional and volunteer trail crews. This includes planning, ordering/shopping, receiving, and re-packaging food while maintaining an up-to-date inventory.

Once logistics for the trail crews are completed, the Trails Food Coordinator supports ADK's lodging and dining operations by floating between facility cleaning and food prep/serving roles. This includes taking orders from guests, preparing and cooking meals, and cleaning workspace and guest facilities.

KEY RESPONSIBILITIES

Logistics – 80%

- Create diverse and well-balanced menus that cater to various dietary preferences and restrictions; plan meals that align with the physical demands of backcountry trail work.
- Support professional and volunteer trail crews by ordering/shopping, receiving, and re-packaging food.
- Organizing and packing food for each crew weekly.
- Maintain a consistent inventory of food orders and usage.
- Work closely with professional and volunteer trail crew members to understand their nutritional needs and preferences.
- Submit receipts and record food purchases.

Food Service – 10%

- Cook a weekly dinner for professional trail crew members.
- Basic cooking/grilling of standard menu items at The Hungry Hiker.
- Assist in the preparation of food.
- Take care to assure safe and accurate cash storage and transactions.
- Maintain a high level of cleanliness in all food service areas, ensuring a clean stand and food preparation that meets health code standards.
- Assure cleanliness and daily upkeep of the surrounding grounds.

- Assure cleanliness and daily upkeep of the adjacent wash house and restock toiletries.
- Supplemental duties/responsibilities to support other operations/functions as requested.

Facility Cleaning – 10%

- Assure cleanliness and daily upkeep of all guest and staff areas in and around the Adirondack Loj.
- Change bed sheets and make beds.
- Clean bathrooms and restock toiletries.
- Launder and fold towels and sheets, restock linen closet.
- Clean wash houses and restock toiletries.
- Clean cabins—bathrooms, bedrooms, and living areas.
- Provide general information and encourage a friendly, welcoming atmosphere at the Heart Lake Program Center.

QUALIFICATIONS

Basic:

- A passion for outdoor education and a commitment to the mission, values, and vision of the Adirondack Mountain Club.
- Self-driven and comfortable working both independently and with a team.
- Strong organizational skills and attention to detail to manage projects.
- Familiar with Department of Health standards.
- Must be able to stand and walk for long periods of time and lift weight in excess of 50 pounds.
- Be comfortable in a teamwork environment and with shared, coed living quarters.
- Enjoy living in the mountains and recreating in the outdoors.

Preferred:

- Experience ordering and managing inventory of food and supplies.
- Experience in a food service setting.
- Experience in a hospitality setting.

BENEFITS AND COMPENSATION

Reports to: Stewardship Director

Classification: Part-time (32 hours) with Full-time option, Seasonal, non-exempt

Dates: Early-May to mid-August

Salary/Wage: \$17.50/hour

Benefits: Paid sick time

Perks: Free ADK membership; option for Leave No Trace Level 1 Instructor workshop; free ADK workshops; discounts on store merchandise and rental equipment.

Housing: Shared on-site housing available at Heart Lake Program Center with three meals a day for a small deduction.

APPLICATION QUESTIONS

The following questions appear in our [online job application form](#):

- Why would you like to work at the Adirondack Mountain Club? Specifically, what attracted you to this position and what skills are you hoping to gain?
- What are some things that you find inspiring about working with a team? Find challenging?
- Describe any employment experiences that demonstrate your commitment to customer service and culinary/food service experiences.
- The Adirondack Mountain Club is a collaborative organization that relies on teamwork. What positive qualities would you bring to our team?
- What are we missing? This is an opportunity for you to add your personal story or perspective. Take a moment to explain any additional experiences, attributes, or abilities you feel add to your qualifications.

ORGANIZATIONAL STATEMENT

As an organization, we appreciate a diverse set of skills and candidates eager and willing to grow and learn with our organization. As such, our job descriptions are general overviews, not a mandatory comprehensive list. If you feel passionate about our efforts and believe that you have the skills and aptitude to succeed in this role, we want to hear from you.

ADK affirms its commitment to equal employment opportunity for all individuals. Decisions about recruiting, hiring, training, promotions, compensation, benefits, and all similar employment matters are made in compliance with all federal, state and local laws and without regard to race, color, religion, gender, ethnic or national origin, age, physical or mental disability, sexual orientation, gender identity, familial status, military status or any other classification protected by federal or state law. Any discrimination in the workplace against persons protected by equal employment opportunity laws is illegal and against policy.