

**PTC SMALL FRY DIRECTOR
Position Description**

Department: Philmont Training Center

Reports to: PTC Program Manager

Typical Dates of Employment: May 15 (slightly flexible) - August 25 (slightly flexible)

Approximate Number of Positions: 1

POSITION CONCEPT

Provide leadership to the Philmont Training Center Small Fry Center and care for and provide programs to children ages 2 months to 5 years old.

PHILMONT REQUIREMENTS

- Provide and maintain a cheerful, helpful, and efficient service to all Philmont guests. Insure that all participants have an enjoyable experience. When possible, solve their needs and concerns, when not possible, steer them to someone who can.
- Carry out the prescribed policies and procedures of the Philmont Scout Ranch as outlined in the Staff Guidebook and during staff training.
- Present oneself to every participant and guest clean, sharp appearing and correctly uniformed as described in the Staff Guidebook.
- Become familiar with all materials supplied prior to the camping season.
- Become familiar with all pertinent Philmont policies and procedures.
- Must be 21 years of age by time of employment.
- Must be Certified Food Handler. <http://newmexico.foodhandlerclasses.com/> Click on the link to begin the training. The cost for the training is \$7. You will be reimbursed after presenting the certificate during staff check in at Camping Headquarters.

SPECIFIC JOB REQUIREMENTS

- Ability to work independently and give leadership to the Philmont Training Center Small Fry Center.
- Previous experience with young children is required.
- Be able to obtain a Philmont driver's license.
- Submit a completed Philmont Health and Medical Form
- Be able to lift and handle materials up to 50 pounds.

PRINCIPLE RESPONSIBILITIES

- Provide high quality program to participants of the Small Fry center and communicate effectively with their parents.
- In conjunction with the Program Manager, develop and direct the program staff training week as it relates to Small Fry. Provide ongoing training during the summer as needed.
- Assist in the scheduling of groups as it relates to Small Fry.
- Supervise staff assigned to work in Small Fry.

- Pay close attention to health, safety, welfare, attitude, and morale of the participants. Take immediate action to solve problems. Enforce the policies and guidelines outlined in the Staff Guidebook.
- Provide additional evening programs such as opening/closing program, cobbler night, western night, etc.
- Write an end of the season report including inventories, evaluations, schedules, and other documents necessary to future Philmont Training Center programs. Supervise the use of Philmont Training Center equipment and facilities related to family programs.
- Assist with other staff responsibilities as directed by the Associate Director of Program - PTC or other Philmont Management to insure that the mission of the Philmont Training Center is carried out.