Allergen Coordinator & True Balance Champion

Responsibilities and Duties:
  ● Primary responsibilities include assistance in allergen solution operations on campus
  ● Hands on trainings, education and process improvement
  ● Ensure safety for students with allergies through process development and maintenance
  ● Development of allergen resources for students on campus
  ● Reviewing ingredient lists and menus for proper nutrition labeling
  ● Monitoring and auditing True Balance locations and nutrition signage in campus dining facilities
  ● Communicating with associated chefs, managers, and associates
  ● Management of allergen related data

Requirements
  ● Currently enrolled student at University of South Carolina
  ● Must have interest in safety of students with food allergies
  ● Must successfully pass AllerTrain™ course upon hire
  ● Required True Balance training upon hire
  ● Required Food Safety training upon hire

Time Commitment
  ● 10-20 hours/week

Works directly with Carolina Food Co. 's Dietitian, Ashley Mulkern, MS, RD, LD gaining hands-on experience in the nutrition food service area.

To apply please email your resume to mulkern-ashley@aramark.com