



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