



CAMP FOOD SERVICE & MAINTENANCE CONFERENCE

MARCH 22-24, 2023 | AT YMCA CAMP CHINGACHGOOK

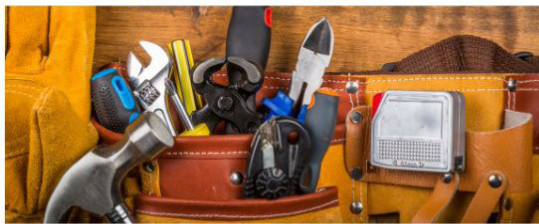


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CONFERENCE SCHEDULE

WEDNESDAY, MARCH 22

10:00 - 12:00 Check In at Main Office
Move into Cabins, Camp Tours & Hike

11:45 - 12:30 Lunch

12:30 Welcome/Orientation
1:00 Opening Keynote (Rotary Lodge)
2:15 - 3:15 Session 1
3:15 Snack Break - Dining Hall
3:45 - 4:45 Session 2
5:00 Open Shop, Camp Tours & Recreation

6:00 Dinner
7:00 Networking & Social Time
10:00 Quiet Hours

THURSDAY, MARCH 23

8:00 Breakfast

9:00 - 10:00 Session 3
10:15 - 11:15 Session 4

11:30 Group Photo (Veranda)
11:45 Lunch & Vendor Hall

2:00 - 3:00 Session 5
3:05 Snack Break
3:30 - 4:30 Session 6
4:30 - 5:15 Open Shop Time & Recreation

5:15 Adirondack Reception Happy Hour
6:30 Banquet Dinner
7:30 Social Time & Raffle

10:00 Quiet Hours

FRIDAY, MARCH 24

8:00 Breakfast

9:00-10:00 Session 7
10:15 - 11:15 Session 8
11:30 Closing Remarks (Dining Hall)

11:45 Lunch & Departure
**Please check out of cabins by 2:00*

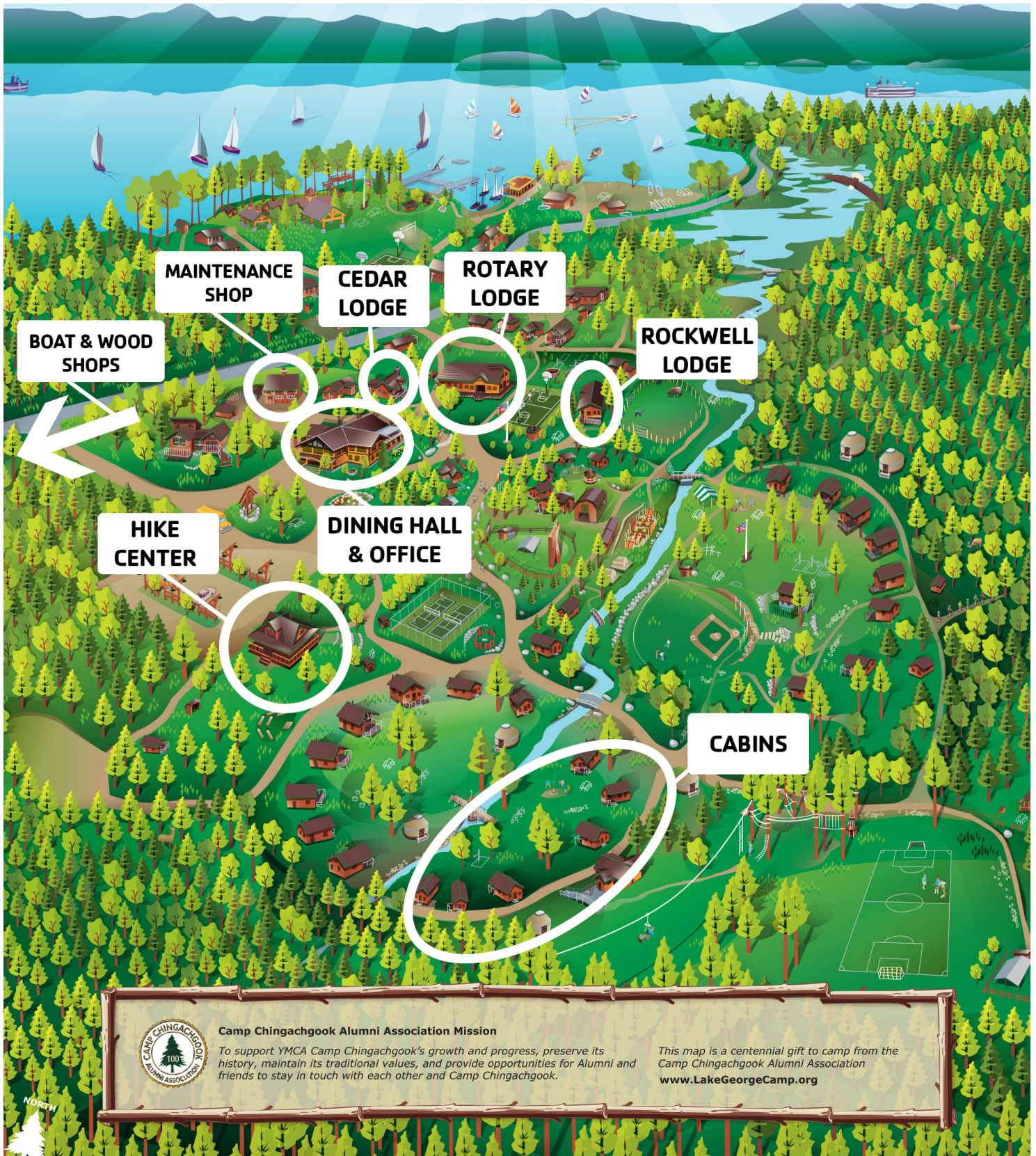


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CAMP MAP



FACILITY GUIDE

Camp Chingachgook – 1872 Pilot Knob Rd, Kattskill Bay, NY 12844

Main Office: 518-656-9462 x0

After Hours/Emergency Line: 518-656-9462 x6633

WiFi and Common Lounge Space:

There are three spaces at camp available for Internet and lounge space.

WiFi network is CDYMCA-Chinga or YMCA_Public. Password: Cdymca9622

The Dining Hall has couches and tables in the center wing as well as a various assortment of games and puzzles. The fire place is controlled with one on/off switch in the back. Please make sure to clean up after yourself.

Rotary Lodge: This space has WiFi but will be hosting the majority of our sessions. Feel free to use this area when classes are not in session.

Cedar Lodge: This space has WiFi and couches and can be used as a workspace whenever classes are not in session. Please note the water and restroom in this building are not currently on.

Housing:

Our housing options consist of mostly shared bunk room space. Please respect this shared space by keeping it clean and respecting our quiet hours. Large trash receptacles are located outside cabins for trash/recycling removal. Please ask a staff member if you need refills of any trash bags/cleaning materials.

Quiet Hours: 10PM-7AM.

Alcohol/Tobacco:

Alcohol should only be consumed at Camp Chingachgook during sanctioned functions provided by Chingachgook staff members. We ask that no alcohol is in the cabins. Smoking should only take place around designated smoking areas by the cigarette-butt canisters (back of parking lot). All cigarettes must be disposed of properly.

Personal Vehicles and Parking:

There is ample parking space in our parking lot outside the main office. Please refrain from driving your vehicle onto camp property. You may drive your vehicle to move in and out of cabins but otherwise it should remain parked in the main parking lot.

The Rest of Camp:

Camp property extends to over 200 acres of land. There are dirt roads and hiking trails throughout the property. Please observe all signs closing certain areas to participants, including the waterfront docks. For those interested in hiking on some of our trails, please see a staff member and we will provide you with current trail information and a map.

Staff:

We want to make sure you have an incredible experience here at Camp. Please feel free to ask a Chingachgook staff member if you need anything or have any questions.

OPENING KEYNOTE, TUESDAY 1:00 – 2:00 PM



Dan Weir

Senior Consultant, Immersive1st

Dan Weir has been developing overnight camps, day camps, and strategic initiatives for over 20 years. With a Master's Degree specializing in youth development, Dan's work has been recognized for program and research excellence. He has volunteered in multiple capacities for the American Camp Association and the New York State Camp Directors Association. Known for taking on the challenges facing youth-serving organizations, Dan is the Senior Consultant for Immersive1st.

Keynote Session:

Remembering Why – Rotary Lodge – Large Room

Our staff (and ourselves) can work anywhere. Our skill sets translate to many workplaces. So why do we choose to work at camp?

Dan Weir will talk about what makes us choose a place like a summer camp for employment. We will discuss the purpose of summer camp and what it provides for campers and staff. Lastly, we'll discuss our role as leaders in this "organized chaos" and how we can best impact this community.

SESSION 1, WEDNESDAY 2:15 – 3:15PM

| Session | Speaker | Location |
|---|------------------------------|--------------------------|
| Small Engine Troubleshooting and Repair | Tom Ogle | Maintenance Shop |
| Keynote Deep Dive: Communicating Your Needs with Your Camp Team | Dan Weir | Rotary Lodge, Large Room |
| Speed Scratch for Success | Doug Petruzzi/Lance Calloway | Dining Hall, North Wing |
| Property Infrastructure Tour | Luke Mance | Meet on Veranda |

Small Engine Troubleshooting and Repair, Tom Ogle

This is a back-to-basics approach to understanding the principles of operation of small engines. There will be an emphasis on diagnosis and repair of the most common problems to help keep camp equipment up and running.

Keynote Deep Dive: Communicating Your Needs with Your Camp Team, Dan Weir

Dan will take questions and debrief his session "Remembering Why". We will revisit how we create belonging for our community, as well as navigating campers and staff and how to best communicate with the whole camp team.

Speed Scratch for Success, Doug Petruzzi & Lance Calloway

We will be showcasing various ways to offer scratch cooking results by removing some of the labor and talent needed to produce high quality meals. Speed scratch helps you offer maximum variety, increased creativity, custom fit meals, a controlled allergen environment and provide a more flavorful result. We will be demonstrating how to select those items and prepare those dishes in a way that can be replicated by anyone with the desire to cook good food. The menu ideas using speed scratch are limitless.

Property Infrastructure Tour, Luke Mance

Join Camp Chingachgook's Property Director on a behind the scenes tour of Camp! Along the way, Luke will talk about our water, electrical, and septic systems and share an overview on our year-round property needs.

SESSION 2, WEDNESDAY 3:45 – 4:45PM

| Session | Speaker | Location |
|--|-----------------------------|--------------------------|
| Float Type Carburetor Overhaul & Repair | Tom Ogle | Maintenance Shop |
| The Top 9 Food Allergies & Strategies for Accommodating Them | Kimberly Truitt | Dining Hall, North Wing |
| Facilities Teambuilding & Management | Sam Greene, Jake Byczkowski | Rotary Lodge, Large Room |
| General Camp Tour | Mike Obermayer | Meet on Veranda |

The Effect of Ethanol on Small Engines, Tom Ogle

Join Tom in a hands-on session where you will learn about Float Type Carburetors, as well as practical applications of repair techniques.

The Top 9 Food Allergies & Strategies for Accommodating Them, Kimberly Truitt

Join Kimberly in a conversation about common food allergies and how you can integrate these needs into your day-to-day plans in the kitchen.

Facilities Teambuilding & Management, Sam Greene & Jake Byczkowski

Learn strategies for working with your team, developing positive group dynamics, and getting the most out of your staff throughout the whole season.

General Camp Tour, Mike Obermayer

Meet Mike on the Veranda to take an in depth tour around camp. Mike will cover our various programs and will talk about how our camp functions during a jam-packed summer session. He will also cover ways in which we use areas year-round for multi-purpose events. Meet on the Veranda (off the dining hall).

WEDNESDAY EVENING RECREATION

5:00 PM:

Open Shop Time:

Visit Tom Ogle in the maintenance shop and bring any questions you may have!

Sushi Rolling, Kitchen:

Join the chefs and sushi experts from local restaurant Aroy Dee to learn how to make your own sushi!

Hike/Snowshoe:

Meet at Hike Center & head out to Stewart's Ledges for a great view of Lake George, led by Chingachgook staff

6:00 PM – Dinner

7:00 PM – Networking & Social Time

Board Games (Dining Hall)

Games Available near the fire in the dining hall

SESSION 3, THURSDAY 9:00–10:00 AM

| Session | Speaker | Location |
|---|--------------------|--------------------------|
| Chainsaw Maintenance and Sharpening | Tom Ogle | Maintenance Shop |
| Managing Capital Projects: Lessons Learned to Help Make Your Project a Success | Matthew Bertinetti | Rotary Lodge, Large Room |
| Understanding the Spectrum of Gluten Based Disorders, and Serving Those Who Have Them | Kimberly Truitt | Rotary Lodge, Small Room |
| How Can Camp Directors and Program Staff Support Food Service & Maintenance Teams? | Jiné Andreozzi | Cedar Lodge |

Chainsaw Maintenance and Sharpening, Tom Ogle

Most camps have chainsaws that need to be serviced. Learn how to perform some of the most common repairs to the power-head, bar, and chain to keep your saws running and cutting at their best.

Managing Capital Projects: Lessons Learned to Help Make Your Project a Success Matthew Bertinetti

Learn how to better plan and implement projects by defining project scope, goals and deliverables. The session will cover all facets of project management to include: defining tasks and resources; management and selection of the project team, establishing and staying on budget, and how to finish on time.

Understanding the Spectrum of Gluten Based Disorders, and Serving Those Who Have Them, Kimberly Truitt

Join Kimberly in a discussion on managing the spectrum of gluten based disorders and how to incorporate solutions into your day to day meals.

How Can Camp Directors & Program Staff Support Food & Maintenance Teams, Jiné Andreozzi

This session will be an informal, round-table discussion geared towards Camp directors and operations or program staff who are supervising food service and maintenance staff. Let's chat about how we can support these teams while keeping on schedule with program needs.

SESSION 4, THURSDAY 10:15 – 11:15 AM

| Session | Speaker | Location |
|---|-------------|--------------------------|
| Working With International Staff Roundtable | Alex Welch | Rotary Lodge, Small Room |
| Tall Fences: The Challenge of Being a Good Neighbor While Maintaining Property Security | Zac Smalley | Rotary Lodge, Large Room |
| Diaphragm Carburetor Overhaul & Repair | Tom Ogle | Maintenance Shop |

Working With International Staff Roundtable, Alex Welch

Learn best practices for working with a team of international staff. Join Alex for a conversation on managing international staff from interviewing, to teambuilding, to training and beyond.

Tall Fences: The Challenge of Being a Good Neighbor While Maintaining Property Security, Zac Smalley

Does your facility allow open access to the public? What about your grounds? How can YMCA properties be “for all” and balance the issues of liability, child and member safety, community relations, and accessibility? Zac has been wrestling with these issues at different facilities throughout his career. As an amiable safety freak, Zac is constantly at war with the needs for security and hospitality at a facility that has a muddled history of both over-indulgence and otherism. Come join the discussion and take away some ideas on making your property both safer and more welcoming.

Diaphragm Carburetor Overhaul & Repair, Tom Ogle

Join Tom in the shop for hands on session and learn about Diaphragm Carburetors, and practical applications of fixes in your day to day.

DON'T FORGET TO VISIT THE FOOD SHOW PRESENTED BY DRISCOLL FOODS!

11:30 – 2:00 PM

Visit a variety of vendors to learn about their products, get deals on ordering, and enjoy some snacks and samples!

Golf Cart Test Drives from Satch Sales

Stop by the maintenance shop to check out a variety of golf carts and give them a test drive!

SESSION 5, THURSDAY 2:00 – 3:00 PM

| Session | Speaker | Location |
|---|-----------------|--------------------------|
| Snacks at Camp: A Roundtable Discussion | Taylor Esperti | Hike Center |
| Using Camp Resources to Create Sustainable Bird Habitats | David Wright | Rotary Lodge, Small Room |
| Maintaining Focus, Motivation, & Strong Leadership through a Busy Camp Season | Ashli Fragomeni | Rotary Lodge, Large Room |
| Servicing Overhead Valve (OHV) Engines | Tom Ogle | Maintenance Shop |

Snacks at Camp: A Roundtable Discussion, Taylor Esperti

Join Taylor for a conversation on the best approach to snacks for both the program schedule and for the food service team. Discuss variety of snack options and how to keep the campers happy with a mid-day boost! We will also discuss timing snacks and how to be efficient with delivery.

Using Camp Resources to Create Sustainable Bird Habitats, David Wright

Using sustainable resources to encourage environmentalism and program at camp. Engage campers and staff through this hands-on opportunity for all camps.

Maintaining Focus, Motivation and Strong Leadership Through a Busy Camp Season, Ashli Fragomeni

In this session we'll discuss the differences between managing and leading and how they each play impactful roles in maintaining motivation and focus throughout a summer season. Participants will walk away with new or enhanced perspectives on how they lead within their teams. We will dissect scenarios, discuss strategies, and of course, have some fun! Key takeaways will include engagement, communication styles, generational gaps, active listening, innovative problem solving and approaching situations in a proactive versus reactive way.

Servicing Overhead Valve (OHV) Engines, Tom Ogle

Learn about OHV Engines and fixes and repairs.

SESSION 6, THURSDAY 3:30 – 4:30 PM

| Session | Speaker | Location |
|--|-------------------------------------|--------------------------|
| Creating New Opportunities with a Program Mindset | Kaitlin Kennedy | Rotary Lodge, Large Room |
| Best Practices for Budgeting for Your Season | Robert Money | Cedar Lodge |
| Understanding Meal Planning, Budgeting, and Wholesum App Demonstration | Virtual Presentation by John Kamman | Rotary Lodge, Small Room |
| Fast Fixes and Timely Tip | Tom Ogle | Maintenance Shop |

Creating new Opportunities with a Program Mindset, Kaitlin Kennedy

A discussion about how collaboration between facilities and program can create a more magical experience. Why not use the professionals that already work in camp to teach and inspire campers. What role do counselors and directors play in the maintenance of camp? How can you take your camp to the next level with the your current staff?

Best Practices for Budgeting for Your Season, Robert Money

The session will touch on managing a food service budget and where you can go wrong if you don't stay on top of your budget. Plus learn tips and tricks for successful food service budget and timeline.

Understanding Meal Planning, Budgeting, and Wholesum App Demonstration, John Kamman

As kitchens and food service teams continue to be rebuilt in the wake of the pandemic, new technology can help develop staff and aid in managing the kitchen and inventory. This presenter will be a live zoom presentation with time for questions at the end.

Fast Fixes and Timely Tips

Tom Ogle

An assortment of techniques and ideas gathered from years of experience that will make small engine repairs easier. Topics will range from shop shortcuts and quick diagnostic techniques to 30 minute fast fixes.

WEDNESDAY EVENING RECREATION

4:30 PM Recreation:

General Camp Tour:

Meet at Veranda. Overview of Chingachgook's programs led by Sr. Educator, Erin O'Connell

Open Shop Time: Check out our wood shop and boat shop with our maintenance staff

5:15 PM Adirondack Reception – Dining Hall

Live Music, Cornhole, Giant Jenga, Drinks and Appetizers

6:30 PM Banquet Dinner, Raffles Pulled at 7:45

8:15 PM Social Time in Dining Hall

SESSION 7, FRIDAY 9:00–10:00 AM

| Session | Speaker | Location |
|--|-----------------|--------------------------|
| How the Maintenance Team Can Help Enhance the Challenge Course | Connor Sullivan | Rotary Lodge, Small Room |
| Staff Engagement | Alex Welch | Rotary Lodge, Large Room |
| Invasive Plant Impacts, Identification and Management | Monica Dore | Hike Center |
| Open Shop Time | Tom Ogle | Maintenance Shop |

How the Maintenance Team Can Help Enhance the Challenge Course, Connor Sullivan

Lets take a look at what aspects of the challenge course you can enhance to create a safe and efficient program for your staff and participants. Connor will also share some low challenge course elements that you can build for your site.

Staff Engagement, Alex Welch

Do your staff feel left out, not included, not a part of the social side of camp? This session will help you determine the pathways for integration into the camp community, and with each other.

Invasive Plant Impacts, Identification and Management

Monica Dore

Invasive plants pose a major threat to our native ecosystems, decrease outdoor recreational opportunities, and may be linked to tick-borne illnesses. The task of managing invasive infestations can seem daunting, but invasive management is an important component of stewarding recreational lands. The Lake George Land Conservancy owns and monitors over 3,000 acres of land in the Lake George Watershed and manages infestations of invasive species using several methods. In this session, LGLC staff will provide an overview to invasive plant identification, the ecological impacts of invasive species, and the relationship between invasive plant cover and tick-borne illnesses. The session will also discuss solutions that land managers can take to control an infestation, including tips on engaging volunteers in invasive species citizen science effort.

Open Shop Time

Tom Ogle

Tom will be in the maintenance shop. Stop by to watch, ask questions, or just talk shop. Have a particular equipment problem? Maybe Tom can help.

SESSION 8, FRIDAY 10:15 – 11:15 AM

| Session | Speaker | Location |
|--|----------------|--------------------------|
| Family Style vs. Buffet | Robert Money | Dining Hall, North Wing |
| Assessing Risk from a Facilities Standpoint | Ross Jordan | Rotary Lodge, Large Room |
| Finding the Perfect Harmony for Program Needs, Property Management, & Meal Times | Mike Obermayer | Rotary Lodge, Small Room |
| Open Shop Time | Tom Ogle | Maintenance Shop |

Family Style vs. Buffet, Robert Money

What is the best way to serve your guests, family style or buffet? We will be discussing the pros and cons for each.

Assessing Risk from a Facilities Standpoint, Ross Jordan

Safety is the top priority of all camps - and the maintenance team plays an integral role in this. From assessing your property to understanding best practices and OSHA standards, there is a lot that needs to get done to keep camp safe. Come learn some best practices and tips and tricks for a safe and successful camp season.

Finding the Perfect Harmony for Program Needs, Property Management, & Meal Times, Mike Obermayer

The camp day never stops, and there is so much that every department needs to do to keep things running smoothly. Join Mike for a session on leveraging communication and planning to ensure the campers' experience is smooth and the needs and priorities of the Food Service & Maintenance teams are also met. We will also discuss how staff scheduling and routines can help combat some of the unpredictable and flexible nature of the camp program.

Open Shop Time, Tom Ogle

Tom will be in the maintenance shop. Stop by to watch, ask questions, or just talk shop. Have a particular equipment problem? Maybe Tom can help.

11:30 – CLOSING ANNOUNCEMENTS, DINING HALL

12:00 – LUNCH & DEPARTURE

Please make sure to check out of cabins by 2:00 PM

Safe travels and see you next year!

**WE HOPE TO SEE YOU BACK NEXT YEAR!
2024 DATES TBA**

SPEAKER BIOS

Jiné Andreozzi

Executive Director, YMCA Camp Chingachgook

Jiné is a self-described Chingachgook kid, whose love of the outdoors all started with her experience as a camper here at Chingachgook. From that trip on, Jiné spent every summer on the lake. Jiné loves working with staff and campers to carry on the traditions that make Chingachgook the best place to spend a summer! She has worked in the camp and outdoor recreation industry seasonally and full-time for more than 15 years and is passionate about Camp's mission, especially its commitment to equity. Jiné is originally from Albany, NY, a graduate of Ithaca College and previously worked for the American Camp Association, New England.

Matthew Bertinetti

Vice President of Property Management, Capital District YMCA

Matthew Bertinetti joined the CDYMCA in 2019 as Vice President of Property Management for the CDYMCA. Matt has spent his entire career leading various Facilities Management and Environmental Health, Safety and Risk operations through multiple industries including Higher Education and Manufacturing. In these roles, Matt has provided strategic direction regarding capital project management, construction, contract management, maintenance operations, risk management, and regulatory compliance.

Jake Byczkowski

YMCA Camp Ernst

Jake has a combined 8 years of camp experience working as a Program Director for YMCA Camp Whittle as well as a Facility Technician at YMCA Camp Ernst. He also spent 6 years as a public speaker educating college students on various topics surrounding mental health, substance abuse, and general harm reduction.

Monica Dore

Conservation Project Manager, Lake George Land Conservancy

Monica joined the LGLC staff in the spring of 2018. She grew up south of Lake George but visited the area often as a kid to play ice hockey (go Adirondack Northstars!) and go for family hikes. Monica graduated from SUNY Oneonta with a Bachelor of Science in conservation biology and ecology. She likes hiking with her dogs Ruby and Gus-Boy, marveling at Adirondack carnivorous plants, baking super sweet desserts, and tending to her indoor garden.

Taylor Esperti

Childcare Director, Capital District YMCA

Taylor is currently the childcare director for the East Greenbush and Rensselaer regions of the Capital District YMCA where she oversees year-round before and after school programs as well as a summer day camp. She has previously been part of the Chingachgook team as a day camp director, senior outdoor educator, and community programs coordinator. Taylor loves working with youth-programs and never strays away from helping in all areas of camp and childcare!

Ashli Fragomeni, Executive Director

Girls Inc. of the Greater Capital Region

Ashli Fragomeni is the Executive Director of Girls Inc. of the Greater Capital Region, a part-time employee of the Saratoga Regional YMCA, and a Master Certified Professional Business and Lifestyle Coach. During her time with the YMCA of Greater New Orleans, she went back to school in pursuit of her MBA with a concentration in Leadership, which is a degree she uses way more than her bachelors in History. She is an optimist, aspiring 46er, bonus mom to a fierce 12-year-old, and a dog mom to her rescues Nola and 'Dacks.

Sam Greene

YMCA Camp Ernst

Prior to joining the YMCA, Sam served in full-time pastoral ministry as well as managing church facilities. Sam brings an empathetic, listening ear and passion for people to his work every day. He joined the camp's full-time team in April 2022, jumping in at our busiest time, and LOVED his first summer at camp. He is looking forward to continuing to maintain and improve this beautiful property of 360+ acres for its most important feature: THE CAMPERS! Sam's background as a pastor and "do-it-yourselfer" has prepared him to be an incredible asset for this next era of Camp Ernst's impact.

Ross Jordan

Association Executive Director of Safety, Risk, and Compliance, Capital District YMCA

Ross worked for the YMCA movement for over 20 years. He has been employed with the Capital District YMCA for over 15 years and worked in numerous branches in the association. His experience is in many different YMCA program areas including Residence and Day Camp, Childcare, Aquatics, Director of Operations, and Safety and Risk Management. He holds certifications from the American Red Cross, American Health and Safety Institute and the ALICE Training Institute. Ross' goal is to ensure individuals have the tools and skills they need to be successful.

Kaitlin Kennedy

Housekeeping Supervisor, YMCA of the Pines

Luke Mance

Property Director, YMCA Camp Chingachgook

Luke joined the Capital District YMCA as the new Property Director of Camp Chingachgook in 2019. Luke had worked at the Double H Ranch for 14 years as their Mountain Manager for their adoptive winter sports program heading up snow making, grooming and ski lift maintenance. He has also worked as a General Contractor for many years heading up numerous construction projects and specializing in Docks & Boathouses.

SPEAKER BIOS

Robert Money

Food Service Director, Camp Hanes

Robert is entering his 11th summer as the Food Service Director of YMCA Camp Hanes located at the foot of Sauratown Mountain in King, N.C. He oversees all aspects of the food service operations from creating menus, ordering food, preparing meals, hiring staff, and maintaining the department's budget. Before camp, he worked at Wachovia Bank, now Wells Fargo, for nearly 20 years in the security services department. He accidentally fell into the camp industry and has loved every moment of it. Robert, and his wife Julie, enjoy spending time with their four children and eight grandchildren. Outside of camp, he enjoys coaching high school football and fast-pitch softball. Robert has coached both at West Stokes High School since 2004-05. He has helped both teams to 18 state playoff appearances, a combined 11 conference championship, six district titles, five sectionals, four regional runner-ups, a regional championship, and one state championship.

Mike Obermayer

Senior Program & Summer Camp Director, YMCA Camp Chingachgook

Mike started coming to Camp as a Junior Boy camper in 2004 and immediately fell in love with the Adirondacks and Camp Chingachgook. He has grown up as a part of the Chingachgook family, spending many summers as a camper and staff member, always striving to make each summer better than the last! He is proud to be a part of a welcoming community that provides so many character-building opportunities for our campers through our traditions and innovative programs. Mike is originally from Ballston Spa, NY. While studying at the University of Vermont, and the National Outdoor Leadership School, he served the Y movement as an assistant site director with the Greater Burlington YMCA and has served various roles with BBL Hospitality throughout the Capital District.

Tom Ogle

Tom Ogle has over 30 years experience working with and on small engine powered equipment. Prior to that he worked several years in tire and auto repair shops. He also taught technology and related hands-on-courses at a local community college. He retired as a mechanic from Burnt Hills Hardware store's power equipment and rental division. During his career he held certifications from Briggs & Stratton, Honda, Husqvarna, Kohler, and Tecumseh. Tom has been delivering hands on presentations at the maintenance conference since 2001.

Zac Smalley

Director of Guest and Member Programs, Silver Bay YMCA

Zac has been in the camps and recreation services industry for over 10 years. He graduated from Houghton University with a degree in Recreation Management, worked as a Rec. Staff Team Leader and Maintenance Worker at Camp-of-the-Woods (Speculator, NY), Program Director and Maintenance Worker at Cross Bay X Youth Ranch (Durango, CO), and the Director of Guest and Member Programs at Silver Bay YMCA (Lake George, NY). Zac specializes in training and leadership development, program facilitation, and program facility maintenance and management.

Andrew Smith

Building and Grounds Director for YMCA of the Pines

Andrew has been with the YMCA for 9+ year and is currently the Building and Grounds Director for YMCA of the Pines in Medford, NJ. Prior to that, he was a Senior Program Director of Facilities and Aquatics for the Kennett Area YMCA. He has 30 years of management experience and over 18 years of construction and facilities experience.

Connor Sullivan

Outdoor Center Assistant Director, YMCA of the Pines.

Connor started in the challenge course industry in 2011 and hasn't left since. He has worked on a number of different challenge courses over the years and each one has taught him new aspects and best practices. Connor is excited to share some of that knowledge with you.

Kimberly Truitt

Kimberly Whiteside Truitt is the columnist for Recipe for Success and author of full-length feature food service articles in American Camp Association's Camping Magazine. Her combined passion for camp food service management and love for writing was bolstered by serving on Camping Magazine's Editorial Advisory Committee, which led to her post as columnist. Kimberly is a graduate of Williams Baptist University in Arkansas and loves life in South Carolina with her husband Thomas and teenaged sons, Harrison and Benjamin, who are both Eagle Scouts.

Alex Welch

Food Service Director, Camp Hazen YMCA

Alex came to Camp Hazen YMCA for the summer of 2008 thinking it would be a one and done experience. After spending the next 6 summers at camp as a counselor, village director, and teen director, he moved into Food Service. He has spent the last few years as the Food Service Director reworking and shaping the face of Camp Hazen's Food Service.

David Wright

Caretaker, Camp Sloane YMCA

David has worked at Camp Sloane in Lakeville, CT for 12 years. He enjoys repairing equipment, taking care of the 270 acre property, and project building. He brings a vast array of skills to the conference that can help in many aspects of maintenance and property management.

CHINGACHOOK STAFF



Jiné Andreozi
Executive Director



Neil Pickus
Community Programs
& Adventure Director



Mike Obermayer
Sr. Program & Summer
Camp Director



Erin O'Connell
Program Coordinator



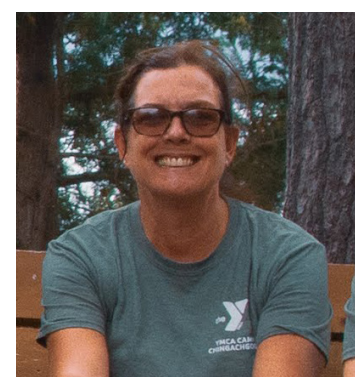
Carol Lewis
Office Manager/
Registrar



Katie Johnson
Food Service Director



Kelton Rose
Food Service Assistant



Carrie Shivka
Food Service Assistant



Luke Mance
Property Director



Dusty Pratt
Maintenance Technician



James Bruce
Maintenance Technician



The North American Camp
FOOD SERVICE & MAINTENANCE
• CONFERENCE •

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**SEE YOU AT THE 2024 CAMP
FOOD SERVICE & MAINTENANCE
CONFERENCE! DATES TBA SOON!**