



The North American Camp
FOOD SERVICE & MAINTENANCE
• CONFERENCE •



**AT YMCA CAMP CHINGACHGOOK ON LAKE GEORGE
 MARCH 3 - MARCH 5, 2020**



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CONFERENCE SCHEDULE

TUESDAY, MARCH 3

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
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

WEDNESDAY, MARCH 4

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
3:00 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

THURSDAY, MARCH 5

8:00 Breakfast

9:00-10:00 Session 7
10:15 - 11:15 Session 8
11:30 Closing Remarks

11:45 Lunch & Departure

**Store open from 11:15 to 12:00*

**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: x4357

WIFI and Common Lounge Space:

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

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 and remember to turn the fireplace off upon leaving.

WIFI network is CDYMCA-Chinga. Password: Cdymca9622

Rotary Lodge: WIFI network is CHING-ROTARY. No password required.

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. 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.

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 that are closed to all participants. 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:

At Chingachgook there may be other groups and participants while you are here. 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



Donna Johns-Thomas
Director of Training & Professional Development,
Boys & Girls Club of Boston

Donna is the Director of Training and Professional Development for the Boys & Girls Clubs of Boston, serving 11 clubs across Boston, MA. Prior to joining the team at BGCB, Donna was the Director of Education and Member Services for the American Camp Association, New England for 13 years. She also launched her own business as a camp and out-of-school time consultant, trainer and public speaker. Her areas of expertise include group dynamics, staff training and supervision, leadership, morale, and understanding the multi-generational workplace. Before her work at ACA New England, she was a camping services manager and camp director for Girl Scout Councils all over the country including Ohio, Indiana, Michigan, and Louisiana. Her hobbies include camping (duh!), playing the guitar, spending time with her family, and filling her Amazon cart full of things she will never buy!

Keynote Session:

The Post-Millennial Generation (Gen Z or Plurals) – Rotary Lodge – Large Room

This new generation is comprised of people born between 1995 and 2012 ... who now comprise most of our main-line staff and camper populations. They bring a new outlook on the world and very different views on authority, learning, communication, and nurturing. You will come away with a new understanding of what motivates them and how YOU can better supervise them for better results!

SESSION 1, TUESDAY 2:15 – 3:15PM

Session	Speaker	Location
Small Engine Troubleshooting and Repair	Tom Ogle	Maintenance Shop
Bed Bugs: The Never-Ending Battle	Conrad Fleischmann	Dining Hall, South Wing
Risk Management/Making your Camp a Safer Place	Bob Fitch	Rotary Lodge, Large Room
Tick Bite Prevention: Reduce Your Chances of Being Bitten	Dan Durkee	Hike Center
Dietary Needs	Alex Welch & Matt Stroneski	Dining Hall, North Wing
Do YOU Stand Out?	Michael Jacobus	Rotary, Small Room

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.

Bed Bugs: The Never-Ending Battle

Conrad Fleischmann

A brief look into the bed bug itself and bed bug detection and extermination processes used in hotel and camp facilities. Primary focus shall be K-9 and electronic detection, heat treatments, and best practices to prevent infestations.

SESSION 1 (CONTINUED), TUESDAY 2:15 – 3:15PM

Risk Management/Making your Camp a Safer Place

Bob Fitch

This session is intended to assist you in managing every day risk so that you avoid larger risk. Too often we overlook what is in front of us and the liability it might cause. With Risk Management we take a proactive approach rather than a reactive approach. Let's make camp safer and minimize loss exposure.

Tick Bite Prevention: Reduce Your Chances of Being Bitten

Dan Durkee

The program will focus on the incidence of ticks and tick-borne illness in our region, and ways to reduce the chances of being bitten

Dietary Needs

Alex Welch & Matt Stroneski

While not impossible, it can sometimes test our skills as food service to come up with satisfying alternatives for our friends with dietary needs. In this open discussion we will take an open look at Camp Hazen YMCA's take on dietary needs. Alex and Matt will take you through Hazen's summer menu and dissect each meal. This session will be interactive and collaborative.

Do YOU Stand Out?

Michael Jacobus

The cozy familiarity of the camp world can often lend itself to relaxed attitudes toward professionalism. Want to be treated (and paid) like a Pro, then it's time to be a Pro!

SESSION 2, TUESDAY 3:45 – 4:45PM

Session	Speaker	Location
The Effect of Ethanol on Small Engines	Tom Ogle	Maintenance Shop
Group Stages & Your Role as a Manager	Donna Johns-Thomas	Rotary Lodge, Large Room
Composting at Camp	Clint DeWitt	Hike Center
Does your tail wag your dog? Does Program dictate maintenance or does maintenance dictate program? The answer should be both.	Andrew Smith	Rotary Lodge, Small Room
Cooking With Campers	Virginia McCardy	Dining Hall, North Wing

The Effect of Ethanol on Small Engines

Tom Ogle

In New York we can buy 91 octane pure gas, 84 to 93 octane 10% ethanol, and 85% ethanol. This session will look at the different fuels available at the gas pump, for cars, trucks, and small engines. It will also show the detrimental effects of ethanol on small engines and remedies for these problems.

Group Stages & Your Role as a Manager

Donna Johns-Thomas

Why is that one person I'm supervising giving me a hard time? Why does it seem like World War III among my staff right now? Why can't the staff do tasks without me? Well, it might just be the stage the group is in. Come learn all about how people naturally behave in groups, what those steps or stages look like ... and how you can better manage the group for better outcomes!



SESSION 2 (CONTINUED), TUESDAY 3:45 – 4:45 PM

Composting at Camp

Clint DeWitt

Discussion of the various methods that can be used to turn kitchen and yard waste into fertile soil with a little know how and coordination between kitchens and maintenance.

Does your tail wag your dog? Does Program dictate maintenance or does maintenance dictate program? The answer should be both.

Andrew Smith

This will be a discussion about how to work with and not against, or for, the program staff in order to move your camp programs to the next level. In today's camp world, a collaborative approach to processes and problem solving is the best approach. With diminished staff budgets it takes the entire team to present facility and program that demonstrates the attention to detail needed to excel.

Cooking Creations with Campers

Virginia McCardy

Want to lead fun cooking sessions with campers but don't know how or need new ideas? Join us as we run through ways to facilitate group sessions, share ideas on activities you can lead with campers and end the class with my favorite session: making soft pretzels.

TUESDAY EVENING RECREATION

5:00 PM:

Open Maintenance and Boat Shop:

Check out our maintenance and boat shops with our property team.
Both are concurrently available throughout the hour.

Hike/Snowshoe:

Meet at Hike Center. Head up to First Lookout of Buck Mt. for a great view of Lake George, led by Chingachgook staff

Property Infrastructure Tour:

Meet at Veranda, led by Luke Mance & Dan Izyk, Chingachgook Property Staff

Card Games (Dining Hall):

Play a variety of easy to learn games with Outdoor Education & Group Service Director Tricia Biles

6:00 PM – Dinner

7:00 PM – Networking & Social Time

Maintenance Trivia, Rotary Lodge

Cake Decorating with Shaz Atwell, Dining Hall

THANK YOU BRONZE LEVEL SPONSORS!



SESSION 3, WEDNESDAY 9:00–10:00 AM

Session	Speaker	Location
Signs of a Bad Leader	Donna Johns-Thomas	Rotary Lodge, Large Room
Managing Capital Projects: Lessons Learned to Help Make Your Project a Success	Matthew Bertinetti	Hike Center
The Evolution of Dietary Guidelines.... With a Twist	Kimberly Truitt	Dining Hall, South Wing
International Camp Staff, Your Camp, and the State Department	Adam Heslop	Rotary Lodge, Small Room
Family Style vs. Buffet	Robert Money	Dining Hall, North Wing

Signs of a Bad Leader

Donna Johns-Thomas

Just because someone has the title of “boss” or “supervisor” doesn’t necessarily mean that those in their charge will respond to or respect their particular leadership style. All supervisors struggle from time to time with issues about morale, teamwork, productivity, and corrective actions. Fear of change, lack of empathy, being wishy-washy are all among the ways well-intentioned leaders deflate the productivity and morale of their staff. Do you have any of these habits? Good news! You can turn things around! Come a way with a better understanding of the intentional things effective leaders do to inspire staff to perform, achieve ... and have some fun!!!

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

Matthew Bertinetti

Project management is complex. Projects typically include complicated tasks that can shift wildly throughout. Learn ways to better manage more than just time and budget to make your project a success.

The Evolution of Dietary Guidelines.... With a Twist

Kimberly Truitt

Journey through decades of dietary guidelines developed by the USDA, along with new guidelines derived from these originals, and some that completely rebel from USDA standards. Kimberly will discuss the changes along the way and share some new food pyramids popular around the world, which have come onto the scene since the Evolution article was published.

International Camp Staff, Your Camp, and the State Department

Adam Heslop

What your camp (and your staff) need to know to stay compliant and manage your new staff. We will cover what is a J1 visa, the categories and what they mean for camp, as well as recent updates to the program. Bring any questions and concerns to the session so we can help.

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.

SESSION 4, WEDNESDAY 10:15 – 11:15 AM

Session	Speaker	Location
Meet Gen Z - Forget Everything You Learned About Millennials	Shana Smith	Rotary Lodge, Small Room
Violent Intruder Response: Understanding the Difference Between Traditional Static and Option-Based Approaches	Ross Jordan	Rotary Lodge, Large Room
Get Ready for Legislation Designed to Reduce or Eliminate the Landfilling of Food Waste	John Culpepper	Hike Center
Inclusion in the Dining Hall	Virginia McCardy	Cedar Lodge
Open Shop Time (Starts 10:30 am)	Tom Ogle	Maintenance Shop

Meet Gen Z – Forget Everything You Learned About Millennials

Shana Smith

We all talk about Gen Z but do you know or understand their food preferences or habits? Do all of the dietary preferences or allergies have you stumped? Our membership is made up of Gen Z and will be for sometime. We need to understand how food relates to them and how to bring back the community feeling based around food.

Violent Intruder Response: Understanding the Difference Between Traditional Static and Option-Based Approaches

Ross Jordan

Understand the history and specific information about violent intruder events over the last 15 years. Individuals will understand where to find resources to help develop plans and trainings for their respected organizations.

Get Ready for Legislation Designed to Reduce or Eliminate the Landfilling of Food Waste.

John Culpepper

New York State is now requiring all organizations that generate over 2,000 pounds of food waste to either compost that waste or donate to local food banks. It is likely that future legislation will require those who produce less food waste do the same. We have designed an affordable, community-scale rotating drum composter capable of processing over 30,000 pounds of unsorted food wastes from our campus kitchens. The design, operating manual, and other supporting documents are available to the world for free, from our websites. This composter is designed to be built by DIY maintenance personnel at small to medium-sized organizations and can be built for about \$15,000 in materials. The unit is designed to fit within a 40-foot shipping container, or any similar-sized structure. This unit has been in continuous operation on our campus for almost four years, and there are now four other schools/organizations that have replicated our design. In this workshop I will go over how to build and operate this composter.

Inclusion in the Dining Hall

Virginia McCardy

The impact of the camper (and staff) experience within the dining hall trickles into other aspects of camp. Developing an inclusive menu and meal experience enables campers to shed the worry of meal time to consume themselves in the full experience of camp. Learn various ways to communicate allergens, discuss dietary needs with staff, navigate your menu to be inclusive and how to shape your food philosophy.

Open Shop Time (Starts at 10:30 am)

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 5, WEDNESDAY 2:00 – 3:00 PM

Session	Speaker	Location
Hiring and Budget Management	Robert Money	Dining Hall, North Wing
Five Star Recipe for Camp Excellence in Camp Food Service	Kimberly Truitt	Rotary Lodge, Small Room
Mirror Mirror: Assessing the Quality of Your Camp	Patrick Connelly	Rotary Lodge, Large Room
How to Fire a Friend	Michael Jacobus	Hike Center
Chainsaw Maintenance and Sharpening	Tom Ogle	Maintenance Shop

Hiring and Budget Management

Robert Money

The session will touch on hiring concerns and the places to look for good and reliable staff. Also, managing a food service budget and where you can go wrong if you don't stay on top of your budget.

Five Star Recipe for Camp Excellence in Camp Food Service

Kimberly Truitt

Sharing from her experience as a new food service manager, Kimberly will talk about the positive change that occurred with her kitchen staff, and methods used over a four-year time span. She will discuss ways to develop new habits, inspire your staff, organize your kitchen, and establish vision and mission.

Mirror Mirror: Assessing the Quality of Your Camp

Patrick Connelly

In some ways we all think that our camps are the "...fairest of them all." However, to make that fairytale a reality, it takes turning on that unflattering light and standing in front of the mirror. The professionals from CCG will share with you the actual tools and processes that they use to assess a camp's staff, program, facility and leadership. In addition, they will provide a few "golden eggs" (small enhancements that have immense impact). This session is intended for high level camp leaders.

How to Fire a Friend

Michael Jacobus

Camp staff dynamics include friends who are now supervisors and multi-year relationships that carry on far beyond camp. Terminating employment of a camp friend is akin to kicking a family member out of the house. In addition to common best practices, this session will explore ways to make a very difficult situation a bit smoother, including how to identify challenges, documentation methods and ways to break the bad news. Done properly, this can be an excellent growth opportunity for all involved.

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 powerhead, bar, and chain to keep your saws running and cutting at their best.

SESSION 6, WEDNESDAY 3:30 – 4:30 PM

Session	Speaker	Location
10 Easy Vegetables for Beginners	Clint DeWitt	Hike Center
Giving your Pool What it Needs!	Nick Simmons	Rotary Lodge, Small Room
The Big Picture - Keys to Create a Site Master Plan	George Painter	Rotary Lodge, Large Room
Food Service Panel Discussion	Panelists TBA	Dining Hall, North Wing
Fast Fixes and Timely Tip	Tom Ogle	Maintenance Shop

10 Easy Vegetables for Beginners

Clint DeWitt

Explore how easy gardening can be! Discover the basics of ten vegetables that are easy to grow, seamlessly scaled up or down, and best of all, can provide fresh produce throughout the year.

Giving Your Pool What it Needs!

Nick Simmons

A basic overview of how your pool works and why water chemistry is so important to not only your camper's and participant's health and happiness, but also the length of life and performance of your pool's equipment. Topics include PM schedules, water testing equipment, alternative sanitizers pros and cons, and more.

The Big Picture – Keys to Create a Site Master Plan

George Painter

How will your camp facility and program develop in the next 5-10 years? What is your current site master plan? Many camps don't have a plan or it is not the priority. But they are missing out on a fundraising and vision opportunity! Experience the what? when? where? why? and how? of an effective site master plan for your camp.

Food Service Panel Discussion

Panelists: TBA, Moderator: Jiné Andreozzi

Join these Food Service Directors to talk about the latest trends or challenges within the food industry. Have a topic you'd like to discuss? Come share and our group will brainstorm and talk.

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:

Hike/Snowshoe:

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

General Camp Tour:

Meet at Veranda. Overview of Chingachgook's programs led by Director of Operations, Jiné Andreozzi

Open Shop Time: Check out our wood shop with Tom Ogle

5:15 PM Adirondack Reception – Dining Hall

Live Music, Cornhole, Woodburning crafts, Giant Jenga, Drinks and Appetizers

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

8:30 Social Time in Dining Hall

SESSION 7, THURSDAY 9:00-10:00 AM

Session	Speaker	Location
"You Just Called 911, Now What?"	Chris Wentworth	Rotary Lodge, Small Room
Covering All Bases (Almost)	Shaz Atwell	Dining Hall, North Wing
Invasive Plant Impacts, Identification and Management	Monica Dore	Hike Center
What's New in the Electrical Industry	Stuart Sullivan	Rotary Lodge, Large Room

You Just Called 911, Now What?

Chris Wentworth

Do you have an established relationship with your local fire, police and EMS services? What happens when you request 911 services at your camp facility? Come learn how to have a better relationship with your emergency services from a longtime camp property manager, who is also a Fire/Rescue Chief and Emergency Management Agency Director.

Covering All Bases (Almost)

Shaz Atwell

The easiest way to deal with most special diets is to prepare simple entrees. Join Shaz to share some recipes and ideas for easy solutions to satisfying the food needs of all your guests with special diets.

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.

What's New in the Electrical Industry

Stuart Sullivan

Open discussion and demo of new innovative products for the maintenance person to use in 2020. Find out about the latest in energy efficient lighting and controls. Learn how New York incentives can help you save money and lower costs. Discuss the new incentive for electric car charging stations that you can install.

THANK YOU BRONZE LEVEL SPONSORS!



SESSION 8, THURSDAY 10:15 – 11:15 AM

Session	Speaker	Location
Food Service Trivia	Shaz Atwell	Dining Hall, North Wing
Wifi and Communications in the Woods and Office	Chris Wentworth	Rotary Lodge, Small Room
Effective Facility Use	Michael Jacobus	Rotary Lodge, Large Room
Open Shop Time	Tom Ogle	Maintenance Shop

Food Service Trivia

Shaz Atwell

Join Shaz for a high-energy and fun send off to get ready for the busy seasons ahead!

Wifi and Communications in the Woods and Office

Chris Wentworth

This presentation will include the latest in wifi technology including outdoor repeaters and communications and web based tools for your facility. There will be hands on demonstration of the technology

Effective Facility Use

Michael Jacobus

How to make the best use of your property to bring in a variety of revenue streams outside of regular camp business operations. Traditional Camp, Day-Camp, use by Rental Groups, Weddings, Snow/Winter Encampments, International Programs, Private Group Retreats & Outdoor Education are just a few ways your camp can stay above water and indeed turn a profit. The session explores the challenges, pitfalls and profitability of a variety of possibilities.

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

***Don't forget the Camp store will be open from 11:15- 12:00.
Please make sure to check out of cabins by 2:00 PM.
Safe travels and see you next year!***

**SAVE THE DATE!
WE HOPE TO SEE YOU BACK NEXT YEAR!
MARCH 2 – 4, 2021**

SPEAKER BIOS

Shaz Atwell

Food Service Director at Becket-Chimney Corners YMCA

Shaz was introduced to the camping industry when, during her first summer in the USA, she was the 'Incredible Edible' instructor at the Frost Valley YMCA. She returned the following year as the Wellness Coordinator. After her second summer, while working as an Environmental Education Instructor, she received a well-rounded training in all departments at camp: first in the Food Service department, preparing vegetarian meals, then in Housekeeping, Maintenance and Reception. During her third summer at Frost Valley, she coordinated the Elderhostel and then Conferencing programs before becoming the Food Service Director in 1994, a role that she held for 7 years. She moved to Becket, MA with her 'Maintenance Man' husband, Jim, and their 2 children in 2002 and is the Camp Becket Food Service Director at the Becket-Chimney Corners YMCA. She was born in South Africa and received a teaching diploma in Home Economics from the University of Natal. She taught at an all girls' high school and ran cookery schools before moving to the USA. Nutrition and special diets have always been of interest to Shaz who loves to ski in winter and enjoys needle felting, sewing and decorating cakes in her spare time. She has attended the North American Camp Food Service Conference for the past 12 years, presented for the past 11 years and is on the conference's planning committee.

Matthew Bertinetti

Vice President of Property Management, Capital District YMCA

Matthew Bertinetti joined the CDYMCA this past year as the 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.

Patrick Connelly

Trainer, Connelly Consulting Group

Patrick Connelly is the owner and operator of Connelly Consulting Company (CCG) a team of specialized youth development professionals helping youth service organizations reach their full potential. Patrick has been a camp director for over 20 years and was one of the founders of the Connecticut Camp Guys. Patrick has provided training, coaching, planning, evaluation and assessment support to hundreds of camps and thousands of camp staff.

John Culpepper

Director of Facilities and Sustainability at North Country School/Camp Treetops

John Culpepper is the Director of Facilities and Sustainability at North Country School/Camp Treetops. John is responsible for all maintenance, renovation, new construction on the North Country School/Camp Treetops campus, and has become a leader in sustainability initiatives within our region.

Clint DeWitt

Environmental Projects Manager, Kanuga Conference Center

Clint DeWitt is the Environmental Projects Manager for Kanuga Conference Center in the mountains of Western North Carolina. While overseeing an educational garden, maintaining green technologies, managing nearly 1400 acres of forested land, and working with state and local partners in land conservation make up his day to day, his real passion is educating the young and not-so-young about their role in the world around them.

Dan Durkee

Senior Health Educator, Warren County Public Health

Dan Durkee has been with the County for 17 years and has been working on tick & Lyme disease education since 2004

Bob Fitch

Owner/Agent, State Farm Insurance

Bob Fitch has been a Risk Manager with State Farm Insurance for the past 20 Years. Bob currently owns and operates the Bob Fitch State Farm Agency in the Greater Queensbury area. Bob is currently the Council Chair for Camp Chingachgook. He has 3 children that look forward to camp every year. Bob assists people in managing the risks of everyday life, recover from the unexpected, and plan for the future.

Conrad Fleischmann

Facilities Director, Double H Ranch

Conrad Fleischmann is the facilities director at the Double H Ranch in Lake Luzerne, NY, which provides year-round services and support for children and families dealing with life-threatening illnesses. Prior to coming to Double H, Conrad owned and operated North Jersey General Contracting. His firm has completed projects as small as a bathroom remodel to as large as a commercial snack food plant. After relocating to Lake George, Conrad started working for Double H in 2008 and became the facilities director shortly after. As facilities director, he oversees day-to-day facilities and housekeeping operations, manages all capital projects and holds the NYS water operator position required by DOH. He has also been managing overall construction and remodeling of camp to meet the goals of the master site plan set forth by the Double H board. He has been trained by Dr. Linford, formally of ThermalPure, on the deployment and operation of their heat treatment equipment specifically for treatment of bed bug infestations and has had many first hand experiences dealing with the pest.

SPEAKER BIOS

Adam Heslop

Placement Coordinator, IENA

Adam has been involved in camping for the past 10 years, from counselor to assistant director and into the international staffing world. Adam graduated from Manchester Metropolitan University with a BS in Outdoor Studies and Sports Science. Following his degree, he spent several years traveling and immersing himself in all types of adventure activities. Adam is in a unique position as he has been privileged enough to see every aspect of the international staffing world. He was originally an applicant who came on a J1 program, then became an assistant director who interviewed and hired staff, and has now come full circle as our placement coordinator, assisting both applicants and camps to find the best match possible.

Michael Jacobus

Executive Director of Reset Summer Camps

Michael Jacobus is an internationally recognized author, child-development specialist, and camp professional. He has an extensive background in youth-serving nonprofits, staff training, operations, administration, and outdoor education. In the summer of 2018, Michael started the world's first clinical summer camp program for teens and adolescents suffering from unhealthy screen-time and social-media overuse habits and gaming addiction. Reset Summer Camp for Digital Detox.

Ross Jordan

Executive Director of Aquatics and Safety, 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.

Luke Mance

Property Director, YMCA Camp Chingachgook

Lucas Mance joined the Capital District YMCA as the new Property Director of Camp Chingachgook this past summer. Lucas Mance has worked at the Double H Ranch for the previous 14 years as their Mountain Manager for their adoptive winter sports program heading up snow-making, grooming and ski lift maintenance. Lucas has also worked as a General Contractor for many years heading up numerous construction projects well specializing in Docks & Boathouses. Lucas' camp experience with his lake front construction knowledge make him a great resource for other camp staff members within the Camp maintenance industry.

Virginia McCardy

Kitchen Manager/Food Service Specialist, Girl Scouts San Diego Camp Winacka & Whispering Oaks

Virginia has been working in the camping industry for 19 years, initially bouncing around the ranks in the counselor realm until landing in the role of Kitchen Manager. Having no formal training going into the position, she learned and developed both the job and the food program through trial and error. Now with 13 years of effort and experience cooking at the Girl Scout Camps Winacka and Whispering Oaks, she aims to deliver quality and practical food for all dietary needs that break the perception of what "camp food" is. Her full time role at the Girl Scouts entails the supervision of two kitchens year round.

Robert Money

Food Service Director, Camp Hanes

Robert has been serving as Camp Hanes' Food Service Director since 2013. He oversees all aspects of the food service operation from ordering food to preparing meals. Robert, and his wife Julie, have raised four children (Austin, Elizabeth, Jackson, and Saleen) and now enjoy spending time with their seven grandchildren. Robert just completed his 14th season as a member of the West Stokes High School football staff, winning a state championship in 2011. He also assists with girls' fast-pitch softball in the spring and is entering his 14th year helping them to five conference championships, 12 state playoff appearances, and two regional titles.

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.

SPEAKER BIOS

George Painter

George Painter has over 45 years of successful and dynamic leadership in YMCA Camping. George is now retired and was the executive director of YMCA Camp Speers in the Poconos, YMCA Camp Chingachgook on Lake George, YMCA Camp Wa Wa Segowea in the Berkshires, and Camp Little Notch in the Adirondacks. During his career, he grew programs, revenues, and the positive reputation of Camping to serve over 300,000 children in safe, healthy, and life-changing experiences. He created and followed site master plans for all these camps, managing the investment of nearly \$10 million in facility renovations and new construction. Mr. Painter established and directed the North American Camp Maintenance and Food Service Conferences, and the Adirondack Training Institute, educating and inspiring over 3,000 camping industry professionals across the country over the last 25 years.

Nick Simmons **Capital District YMCA**

Nick joined the YMCA family just over 3 years ago to help service the Capital District association swimming pools. He has over 20 years servicing commercial pools in the northeast including many of the Y's across the region.

Andrew Smith **Building and Grounds Director for YMCA of the Pines**

I have been with the YMCA for 9+ years, currently I am the Building and Grounds Director for YMCA of the Pines in Medford, NJ. Prior that I was a Senior Program Director of Facilities and Aquatics for the Kennett Area YMCA. I have 30 years of management experience and over 18 years in construction and facilities experience.

Shana Smith **Director of Strategic Partnerships at Upper Crust Food Service**

Shana joined Upper Crust Food Service in Fall of 2017, as the Director of Strategic Partnerships. Shana worked in the food industry as a home economist and food rep for over 12 years and over 20 years of property management experience ranging from single family resident to commercial/industrial leases and then into Greek Housing. Shana is a member of Alpha Phi International Fraternity having served locally and regionally in various volunteer roles and on Alpha Phi's International Executive Board. Shana is currently the house corporation board president for the Beta Mu Chapter at The University of Alabama. Under her leadership, The University of Alabama chapter completed construction of a \$12.1 Million Dollar chapter house in 2014. Shana is a graduate of The University of Montana, with a Bachelors of Education. Shana is certified Home Economist, certified Residential Management Professional and Master Property Manager through the National Association of Residential Property Managers.

Matt Stroneski **Sous Chef, Camp Hazen YMCA**

Matt started his journey at Camp Hazen YMCA in the summer of 2016 as an overnight counselor. He spent three years as a counselor until the fall of 2018 when he joined food service. Prior to this, he worked for a hospital in their food service department for eight years. In December 2018 he graduated from the University of Connecticut with a BA in English.

Stuart Sullivan **Outside Sales for Gexpro Electrical Distribution**

Gexpro is a worldwide distributor of electrical goods and services selling and supporting electrical contractors, end users and large industrial customers. We stock and deliver gear, lighting, wire and cable along with all other support products needed to deliver a safe and efficient electrical system to 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.

Chris Wentworth **Operations and Trip Coordinator at Wyonegonic Camp**

Chris has been working for both non-profit and private camps for over 30 years. He has experience in programming, facilities maintenance, technology and wilderness trip management. He has been the Operations and Trip Coordinator for Wyonegonic Camps for the past 18 years.

CHINGACHGOOK STAFF



John Lefner
Executive Director



Jiné Andreozzi
Operations Director



Taylor Esperti
Program Coordinator



Tricia Biles
Outdoor Education &
Group Service Director



Craig Poole
Adventure Director



John Dwyer
Food Service Director



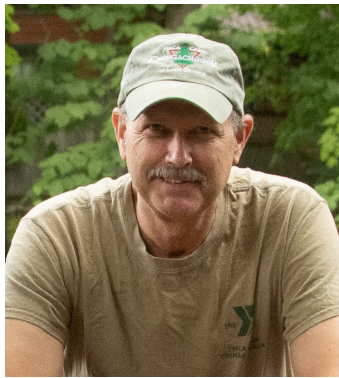
Luke Mance
Property Director



Mike Obermayer
Assistant Summer
Camp Director



Dusty Pratt
Chef



Dan Izyk
Maintenance Technician



Jeff Fiato
Maintenance Technician



Kevin Quinlan
Maintenance Technician



Carol Lewis
Office Manager/
Registrar



Care Izyk
Office Assistant



Connor Sullivan
Senior Educator



Chloe Mincher
Senior Educator



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