



## **Food Services Team Members**

Camp Tamarack aims to provide an inclusive and barrier free outdoor camping experience through accessible, fun-filled and innovative programs within a safe and positive environment that nurtures personal and social development.

Are you looking for a unique, fun opportunity this summer? Become a Food Services Team member with Camp Tamarack! Work as a team to collaborate in creating and supporting nutritional support to our campers and our team that gives our campers the ability to experience fortifying their self-confidence and independence, in a supported and positive environment.

We strive to provide people of all ages and abilities with a peer-supported outdoor experience in a safe and welcoming environment, to enhance the quality of life and create positive opportunities while discovering one's potential.

Food Service Team Members work collaboratively to create sustenance for campers to support in enhancement of their self-confidence and independence, in a supportive and positive environment. As stewards of our campers' experience, you are responsible for creating and executing fulsome meal plans.

**Reports to:** Food Coordinator

**Contract Dates:** May 1 – End of August 2025

### ***Qualifications***

- Experience in cooking for large groups
- Must provide own transportation
- Current Cook Trade Certification and/or Canada Food Safe Certification
- Valid Standard First Aid and CPR-C Certificates (or willing to obtain)
- Clear Criminal Record Check with Vulnerable Sector Search
- Clear Child Welfare Check (for Alberta residents)

### ***Ideally:***

- Experience cooking for special populations and special diets

### ***General Responsibilities***

- Provide fun, healthy meals and snacks for campers and staff while summer camps are in session
- Maintain inventory of pantry, fridge, and freezers
- Grocery shopping and/or ordering supplies
- Work as part of a functional and collaborative kitchen team

### ***Specific Duties***

- Prepare and maintain a two-week rotational menu in conjunction with the Director, ensuring dietary restrictions and allergies are accommodated
- Reduce food waste by managing portions, storage, and ingredient use efficiently
- Prepare meals and snacks in a timely manner
- Address dietary needs of campers and staff requiring special diets
- Maintain compliance with Alberta Health Standards and liaise with the Health Inspector as needed
- Work as a team throughout the spring and summer to ensure a clean, organized, and efficient kitchen
- Other duties may be assigned or reassigned as needed

**Details:** Full and Part-time positions available, \$15-\$21 per hour, 20 to 40 hours/week. Plus, meals.

**To apply:** go to <https://camptamarack.ca/get-involved/employment/>