



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.

Food Coordinator – Spring and Summer Kids Camp

Contract Dates: April 16 – End of August 2025

Qualifications:

- Must be at least 21 years of age.
- Experience cooking for large groups (up to 100 people).
- Experience preparing meals for special diets and food allergies.
- Must provide own transportation.
- **Certifications (Required or Willing to Obtain):**
 - Current Cook Trade Certification and/or Canada Food Safe Certificate.
 - Current Food Allergy Certification.
 - Valid Standard First Aid and CPR-C.
 - Clear Criminal Record Check with Vulnerable Sector Search.
 - Clear Child Welfare Check (Alberta residents only).

General Responsibilities:

- Plan, prepare, and serve healthy and enjoyable meals and snacks for campers and staff.
- Order groceries through Sysco using our online platform.
- Maintain and manage a **functional and motivated kitchen team**.
- Ensure the kitchen meets Alberta Health Standards and liaise with the Health Inspector as needed.

Specific Duties:

Menu Planning & Prep:

- Develop a **bi-weekly rotating menu** in collaboration with the Camp Director, ensuring all dietary restrictions and allergies are considered.
- Create **daily and weekly prep plans** for the kitchen team, including task assignments.
- Establish a clear timeline for **meal prep, cooking, and serving** to ensure meals are ready on time.

Ordering & Inventory:

- Place weekly food orders through **Sysco's online platform** and manage grocery shopping as needed.
- Track inventory and ensure **adequate stock** of kitchen staples while staying within budget.

Team Leadership & Communication:

- **Lead daily and weekly check-ins** with the food service team to assign tasks and discuss the meal schedule.
- Train and support kitchen staff to ensure smooth and efficient operations.
- Monitor staff performance and adjust roles as needed to maximize efficiency.

Food Safety & Cleanliness:

- Ensure all meals are prepared and served in compliance with **Alberta Health Standards**.
- Oversee the **cleanliness and organization** of the kitchen and food storage areas.
- Ensure proper food storage, labeling, and waste management.

Additional Responsibilities:

- Adapt to **last-minute dietary needs or meal changes** as required.
- Maintain a **positive and professional kitchen environment**.
- Other duties as assigned to support the overall operation of the camp.

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