



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 part of a team to support nutritious meal service for campers and staff, helping create an environment that supports self-confidence, independence, and belonging in a safe and positive setting.

We strive to provide people of all ages and abilities with a peer-supported outdoor experience in a welcoming environment that enhances quality of life while discovering one's potential.

Position Details

Reports to: Head Cook / Kitchen Manager

Contract Dates: Late April – End of August 2025 (Start dates vary based on operational needs)

Status: Full-time and Part-time positions available

What You Bring

Experience cooking or assisting with food preparation for large groups (100+)

Ability to work collaboratively in a fast-paced kitchen environment

Strong attention to cleanliness, organization, and food safety

Willingness to support diverse dietary needs and food allergies

Reliable transportation to and from camp

Certifications (Required or Willing to Obtain)

Canada Food Safe Certification

Standard First Aid and CPR-C

Food Allergen training certificate

Clear Criminal Record Check with Vulnerable Sector Search

Clear Child Welfare Check (Alberta residents only)

General Responsibilities

Support the preparation and service of healthy, enjoyable meals and snacks for campers and staff

Follow established menus, prep plans, and timelines provided by the Head Cook / Kitchen Manager

Maintain a clean, organized, and safe kitchen environment

Work as a member of the food services and broader camp staff team



Be a positive role model that reflects the values of Camp Tamarack

Specific Duties

Meal Preparation & Service

Assist with food preparation, cooking, and serving as directed
Support meal service for large groups in a timely and organized manner
Always follow allergy-aware and dietary protocols

Kitchen Cleanliness & Support

Assist with dishwashing, cleaning, and sanitizing kitchen spaces and equipment
Maintain cleanliness of food storage areas, fridges, and freezers
Support proper food storage, labeling, and waste management practices

Inventory & Setup Support

Assist with stocking, rotating, and organizing kitchen supplies
Support inventory checks and restocking as directed
Help reduce food waste through proper portioning and storage

Additional Responsibilities

Adapt to changing schedules or last-minute needs under the direction of kitchen leadership
Follow all Alberta Health Standards and Camp Tamarack food safety procedures
Support fellow team members to ensure a respectful, efficient, and welcoming kitchen environment
Other duties may be assigned as required to support overall camp operations

Employment Details

Wage: \$17–\$21 per hour (based on experience)
Hours: 20–40 hours per week
Perks: Meals provided while on shift
Bring your kids to work

To Apply

Create your account and apply online at:

<https://camptamarack.ca/get-involved/employment/>