

Position: Camp Food Service Manager

Duration: Sunday, June 7 – Friday, August 30 (12 weeks)

Compensation (base): \$960 / week + room & board

Camp Cadicasu is an outdoor education center in Kananaskis Country, Alberta for children ages 7 – 16 years. Since 1930, we have been a haven for people to experience the joys of summer and make new friends. Our mission is to increase confidence, inspire purpose-driven lives, and build resilience through transformative wilderness experiences. You will become a part of our camp family. We provide in-depth training and focus on personal growth to achieve success.

Position Summary

The Camp Food Service Manager oversees the daily operations of Camp Cadicasu's Food Service operations, ensuring a seamless and exciting experience for campers and staff alike. Prior to each camp week, the Camp Food Service Manager will oversee all food orders along with camp food service operations and collaborate with the Camp Cadicasu Admin Team on relevant staff assignments. They will work closely with the Camp Sr. Staff to create an efficient and effective food camp food service program.

Camp Food Service Manager will also directly supervise camp cooks and any assigned Sr. Staff and/or Cabin Leaders in cooperation with the other Admin Team members as well as assist and support Executive Director in overall operations of the organization.

Your responsibilities will include (but are not limited to) the following:

- Understand and Prepare for Camp Needs:
 - Become thoroughly familiar with the camp food service operations,
 - Develop age-appropriate menu rotation for campers and staff
 - Make contact with food suppliers
 - Assist with organizing and leading staff training workshops, ensuring Camp staff are prepared to meet the specific needs of campers and camp programming.
- Coach and Support Staff: Provide guidance, coaching, and feedback to staff throughout the week.
- Ensure seamless office operations:
 - Collaborate with other admin and Sr. Staff to create food service assignments,
 - Ensure timely and efficient meal delivery,
 - Communicate with Office Manager regarding camper and staff dietary needs,
 - Manage daily needs of camp food service:
 - Inventory tracking and ordering,
 - Any necessary menu changes,
 - Compliance with all pertinent regulations.



- Assist in Evaluating and Developing Staff: assist in conducting staff evaluations, offering constructive feedback to help them grow and improve. Lead by example in upholding camp expectations and promoting a positive camp environment.
- Engage and Participate in Camp Life: Be an active presence throughout the camp day, participating in activities, meals, and ensuring visibility with both campers and staff. Lead or assist in activities as needed to support the camp experience.
- Oversee off-season food service operations.
- Ensure Smooth Operation: communicate food service needs to the Executive Director.

Required Qualifications

- Positive Attitude
- Criminal Reference Check (Vulnerable Sector Search)
- Minimum 21 Years of Age
- Standard First Aid and CPR-C (or willingness to acquire it before June 15, 2026)

Assets

- Previous work in a summer camp administration setting.
- Residential camp experience or community living.
- The ability to work independently while being a team player.
- Problem-solving and critical thinking skills.

Apply

Please apply through our application portal (<https://cadicasu.campbrainstaff.com>). Questions can be sent to executivedirector@cadicasu.com.