Job Title: Tanadoona Food Service Manager
Reports to: Outdoors Program Manager
Supervises: N/A
Classification: Exempt status; full time, seasonal (40 hours per week – May-August, with option to extend hours during off season for prep and planning)

Who we are?
With nature as our catalyst, Camp Fire Minnesota energizes youth to discover their spark so their futures glow brighter.

Youth spend 90% of their time indoors. Camp Fire Minnesota addresses this challenge by delivering culturally relevant, nature-based programs at Tanadoona, Camp Bluewater, and throughout the community to over 7,000 youth from all backgrounds each year. We help youth “light their spark within” through summer camp, environmental education & STEM classes for schools, and community-based out-of-school time nature programs.

We are proud to offer inclusive and welcoming programs to youth in the community. To this end, 45% of Camp Fire youth participate at reduced or no cost.

As a result of their Camp Fire experience, 90% of youth report valuing nature and stewarding the environment.

What’s getting us inspired
We are passionate about learning from and partnering with others doing great work. We are inspired by:

- The Atlantic and REI’s Five Ways to Make the Outdoors More Inclusive: An Action Plan for Change
- Thorne Nature Experience’s philosophy and approach to delivering culturally meaningful nature experiences
- Children & Nature Network, Outdoors Alliance for Kids, The Alliance and other advocacy groups dedicated to connecting all youth to nature
- Shinrin Yoku or ‘forest bathing’ as a tool for nature connection, healing and well-being

Where we are headed
Camp Fire Minnesota envisions a future where all youth have access to nature – and nature is the catalyst for change in their lives. We believe the well-being of our children, community and planet depends on nature connections that range from outdoor play to environmental education to nature-based healing.

In order to bring this vision to life, we:

1. Embarked on a year-long diversity & inclusion initiative in 2018. In the coming year, we are holding community conversations, aimed at understanding how culturally relevant connections with nature can support young people’s and communities’ goals. We are also preparing to launch a new Naturalist Fellows program, aimed at creating pathways for nontraditional candidates to green careers.
2. Are investing in our camp property, Tanadoona. In spring 2020, Tanadoona will have a new Community & Dining Center, expanding our capacity to serve youth year-round.

3. Are expanding our organization capacity to fuel year-round growth at Tanadoona, including a new Director of Operations, Tanadoona and a Sales Manager position.

What is this role

The Tanadoona Food Service Manager ensures that high quality and nutritional food is provided to summer camp program participants. The incumbent manages all aspects of food service operations, budget, and food preparation for Tanadoona. This person is accountable to maintain the highest standards of health and sanitation, as well as adherence to Minnesota Department of Health (MDH) standards (i.e.: SafeServe certification) and Healthy Eating and Physical Activity (HEPA) guidelines. The incumbent supervises kitchen managers/staff and collaborates with Tanadoona staff, Camp Fire Minnesota leadership and community growers to advance healthy nutrition and promote garden-to-table initiatives.

Our desired candidate

The successful candidate:

- Enjoys working with youth and seasonal staff
- Is highly organized and is a good communicator
- Has ability to prioritize, manage time effectively and functions well in an energized, fast-paced, environment
- Effectively manages and oversees food budget, ordering, and kitchen staff
- Maintains appropriate inventory of food and food supplies while working to ensure all meals are of high quality
- Develops positive relationships with food vendors, local growers, community members, camp staff and Camp Fire leadership
- Is steeped in innovation and creativity around delivery of top-notched menus/meals for campers, families, and possibly events
- Enjoys working on a multi-disciplinary team to advance creative, nutritional concepts and frameworks

Your role at Camp Fire Minnesota

This role:

- Develops and enforces food safety and cleanliness protocols
- Hires, trains, schedules and supervises all kitchen staff
- Prepares and/or Oversees the preparation and delivery of all meals
- Accountable for kitchen budget preparation and management
- Maintains positive relations with staff, campers, visitors, and other community members and leaders
What are the requirements for the role?

- 4-6 years of institutional food preparation experience, cooking for large groups on a daily basis
- 2-3 years management of a cooking/kitchen staff
- Has current SafeServe certification through the State of Minnesota
- Experience in a non-profit, camp and/or nature-based and/or youth learning organization, a plus

Hourly Rate:

$19.50-24/hr. based on experience.

Application Instructions

Please submit resume, cover letter and three professional references to: hr@campfiremn.org.

Camp Fire Minnesota is strongly committed to addressing environmental justice. We encourage candidates with diverse experiences and backgrounds, Black, Indigenous and people of color, LGBTQIA+ individuals, and unemployed persons to apply.