



Job Description

Job Title: **Food Service Manager**

Reports to: Assistant Director

Status: Seasonal

Date last amended: February 5, 2026

JOB SUMMARY

The Food Manager(s) will perform under the direction of the Assistant Directors and will be responsible for the member experience as it relates to Corps Meals. Responsible for overall operations of Food Service Operations during shifts of tour. This position also works closely with the Administrative Director, Tour Administration, and President.

MAJOR RESPONSIBILITIES (may include, but not limited to:)

Meals and Nutrition

- Using corps guidelines, The Food Service Manager creates a meal plan for each event and arrange for the prepping, cooking, and serving of 4 meals a day (Breakfast, Lunch, Dinner, Snack), ensuring the performers receive the proper nutrition and calorie count for their rigorous physical activity.
- Communicates with administration before and during tour regarding plans, supply needs, and schedules.
- Makes sure that there is sufficient variety of meals
- Makes reasonable accommodations for dietary concerns of individual members: vegetarian, gluten free, etc., as necessary
- Assures meals are prepared and delivered on time and in acceptable quality and quantity to be approved by the President.
- Ensures that all food is fresh and safe
- Ensures that the Kitchen remains sanitary
- Assists with Sets-up and tears-down the food truck at each location
- Makes food list for shopping, may take the chase vehicle for shopping trips

Staffing

- Coordinates with Assistant Directors to understand staffing needs throughout the summer.
- Brings a positive, team-based approach to working with others
- Understands that the kitchen Staff is made up of both stipend positions and volunteers, with varying levels of experience.

WORK CONDITIONS

- Ability to tour with the corps a minimum of two consecutive weeks between June 12-August 9.
- Preferably able attend either April or May camp in Massachusetts
- Ability to lift 40 lbs

- Ability to work in hot weather and strenuous conditions and follow the corps schedule.

As the business evolves, so may this role. These duties may change as leadership identifies the need at any time.

QUALIFICATIONS

- Must be at least 22 years of age (Aged out of DCI)
- Cafeteria-style food preparation experience preferred
- Serve Safe Certification
- Ability to manage multiple projects simultaneously
- Strong communication, time management, interpersonal, and organizational skills
- Passion for the drum corps activity and the Spartans
- Results-oriented team player with the ability to take the initiative and drive programs
- Ability to pass CORI and Sideline training

COMPENSATION

- This is a stipend position with compensation dependent on schedule and experience, beginning at \$700 a week.

TO APPLY

Send a resume to info@spartansdbc.org with "Food Service Manager" in the subject line.