

# FOOD SERVICES DIRECTOR (Head Chef)

**Dates:** June 14 - August 8, 2026 **Type:** Residential/Live-in Position **Compensation:** \$675-\$725 per week (based on qualifications)

## About Camp Trotter:

VFW Camp Trotter is a non-profit residential camp in beautiful northern Michigan where kids are encouraged to try new things, stay true to themselves, and grow in confidence within the shared experience of community. Our mission is to cultivate **courage, community, and curiosity** in children and youth through outdoor programs that build resilience, foster belonging, and inspire hands-on learning.

**Important:** While we proudly prioritize military families, our doors are open to all youth who share a spirit of service and curiosity. **You do not need any military affiliation, VFW connection, or veteran background to work at Camp Trotter.** We're building an inclusive, welcoming community focused on child development, outdoor education, and creating meaningful summer experiences. Camp Trotter is a nonreligious program that celebrates diversity and welcomes staff and campers of all backgrounds and beliefs.

**This is a brand-new program.** While the camp has been around for 75 years, this is a brand new program. You'll have the opportunity to shape Camp Trotter's culture, contribute your ideas, and build a lasting legacy in the camp industry. We're looking for experienced, passionate camp professionals who want to be part of something meaningful.

**Location:** 5566 E 86th St, Newaygo, MI 49337 (on Bills Lake in northern Michigan)

**Camp Sessions:** 5 one-week sessions

- Week 1: July 5–11
- Week 2: July 12–18
- Week 3: July 19–25
- Week 4: July 26–Aug 1
- Week 5: Aug 2–8

**Campers:** Approximately 88 co-ed campers per session, ages 7-12

## Position Overview:

The Food Services Director plans, prepares, and serves nutritious and appealing meals for approximately 88 campers and staff throughout five one-week camp sessions, including meals for staff during staff training. You'll manage kitchen operations, supervise 1-2 kitchen assistants, and have the creative freedom to develop menus that kids love. This is an opportunity to

establish the food program culture for a brand-new camp, working collaboratively with the Camp Director for guidance and support.

### **Key Responsibilities:**

- Plan weekly menus that are nutritious, age-appropriate, and appealing to children
- Prepare three meals daily plus snacks for ~88 campers and staff
- Supervise and train 1-2 kitchen assistants
- Manage food inventory, ordering, and budget
- Accommodate dietary restrictions and food allergies safely
- Maintain kitchen cleanliness and food safety standards
- Ensure compliance with health department regulations
- Coordinate with camp leadership on special meal events
- Establish kitchen systems and protocols for this new program
- Ability to lift up to 50 lbs and work on your feet

### **Required Qualifications:**

- Minimum 21 years of age
- Culinary degree, or professional cooking experience (minimum 2 years)
- Food Safety/ServSafe certification or Certified Food Protection Manager (CFPM) training (will train the right person)
- Camp or institutional cooking experience strongly preferred
- Experience with large-quantity meal preparation
- Ability to accommodate dietary restrictions and food allergies
- Strong organizational and time management skills
- Ability to supervise and train kitchen staff
- Positive attitude and flexibility
- Must pass background check

### **Preferred Qualifications:**

- Previous camp chef experience
- Creative menu planning skills for children

### **Compensation & Benefits:**

- **Salary:** \$675-\$725 per week (based on qualifications and experience)
  - Potential to adjust pay if local and declining room and board at camp
- Private room provided
- All meals included
- Creative freedom to build the food program

### **Training:**

3 weeks of paid administrative and staff training: June 14 - July 3, 2026

**To Apply:**

Submit resume and 3 professional references to: **Garrett Sieloff** [camptrotterdirector@vfwmi.vet](mailto:camptrotterdirector@vfwmi.vet)

\*copy of current license/certification will be required at time of position offer

Applications accepted on a rolling basis. Video interviews will be conducted. **Position will be removed once filled.**