



Job Description

Food Services Manager, The Academy Drum and Bugle Corps

The Academy Drum & Bugle Corps is looking for a Food Service Manager to manage our food program for the 2025 season. This paid position requires someone with a background in food preparation for large groups. (Catering or school cafeteria/dining hall experience would be a plus.) Drum corps experience is preferred – running a mobile kitchen for an extended time period requires a unique skill set and we know that it is a labor of love. Come join The Academy family!

POSITION DETAILS:

While not always easy, this job is one of the most rewarding experiences to be a part of. Having 200 hard working young people and staff thank you daily for preparing the food they need to be able to perform at an incredibly high level is very gratifying. Here are some details about the position:

- The Food Manager reports to the Corps Director for The Academy Drum and Bugle Corps
- The Food Service Manager is a part-time, salaried position beginning as early as Spring, 2025 and continuing through August 11 for this competitive season.

RESPONSIBILITIES INCLUDE:

- Menu planning
- Food procurement
- Food preparation for up to 200 members and staff, 3 to 4 meals a day
- Supervision and training of food prep volunteer staff
- Knowledge of proper food handling and sanitation procedures

DESIRED QUALIFICATIONS:

- Excellent time management
- Highly organized, with the ability to prioritize
- Ability to communicate effectively with a range of volunteers (some of whom will have no prior experience)
- Work well under pressure
- Able to maintain a rigorous schedule over an extended period of time
- Flexible and able to deal with unplanned and unforeseen circumstances