

Who We Are

Since 1983, Camp Sunshine has offered individuals with intellectual and developmental disabilities summer camp experiences in a safe, caring, and inclusive environment. Our Campers, who range in age from 18 - 60+, have mild to moderate disabilities. Our counselors are older high school or college students, and our leadership team are individuals who facilitate most of the programming. Each camper is paired one-to-one with a volunteer counselor for the duration of each camp session.

What We Do

Our programs are designed to meet the participants' recreational, physical, spiritual, and relational needs. While Camp Sunshine has operated overnight summer camps for more than forty years, the organization does not own a camp facility; we have rental agreements with Camp Blodgett in West Olive and Camp Henry in Newaygo. Camp sessions take place over four days/three nights, with two sessions at each facility for a total of nine days during the rental period.

What We Need

Camp Sunshine is looking for experienced food service partners to provide meals for our campers, volunteers, and staff at our Camp Blodgett location only. We envision a head cook who can handle budget, ordering, preparing and executing the meals for a headcount of 190 at most meals. The head cook will need to hire 4-5 kitchen assistants to help support them, as well as prepping, serving, and cleanup. Camp Sunshine will schedule volunteers to assist with serving and clean-up of the dining room. The applicant should be comfortable in working with volunteers.

Responsibilities

- Plan and provide simple yet balanced meals needed during the rental period, June 21 - 29, 2026
- Prepare and serve 20 meals over nine days for approximately 190 adults at each meal
- Prepare a self-serve salad bar at lunch and dinner
- Serve family-style meals
- Cater to diverse dietary needs including but not limited to: gluten free, non-dairy, vegetarian, and diabetic.
- Work with operations and program team members to ensure dietary and nutritional requirements are being met for all participants
- Adhere to the budget and schedule set by the Camp Sunshine team
- Maintain cleanliness in the food storage and preparation area
- Post-meal clean up duties as needed

Requirements

Key qualities:

- o Flexibility
- o Communicative
- Interpersonal skills
- Experience in working with diverse populations
- ServSafe certifications
- Experience in planning menus, ordering food quantities, and preparing food for large groups.

How to Apply

Fill out this Google Form to apply for this role at Camp Sunshine 2026. Please be ready to list at least two references and attach your proposal that includes estimated costs for food, labor, etc.

Questions?

Please reach out to our Operations Manager, Julie Haveman, at julie@campsunshinemichigan.org if you have any questions or need clarity.

Timeline & Process

Proposals should be submitted by December 8. Our staff will review during the following week and will make a determination by mid-January.