

Food & Beverage Leads / 🍷 Food & Beverage Crew Lead

✨ Purpose

The Food & Beverage Crew Lead ensures the nourishment of the entire festival body—coordinating all food-related services with warmth, structure, and care. This role balances logistics and leadership to uphold the festival’s commitment to sustainability, health, and community-driven nourishment, creating a welcoming and well-fed atmosphere for crew and participants alike.

🔧 Tasks & Responsibilities

- Lead and coordinate all Food & Beverage teams, including kitchens, cafes, and vendor food offerings
- Work closely with festival management to ensure the food program reflects Soulshine’s values and meets community needs
- Manage food logistics: scheduling shifts, tracking inventory, and overseeing procurement
- Act as the communication bridge between kitchen teams, food vendors, and festival organizers
- Oversee food safety protocols, cleanliness standards, and smooth flow across all food service areas

🕒 Time Commitment

- Active role in pre-festival planning and menu coordination
- On-site during Long Crew for kitchen setup
- Full presence during the festival weekend to support operations and respond to real-time needs
- Assist with post-festival food storage, cleanup, and team debrief

Food & Beverage Leads / 🍲 **Kitchen Lead**

✨ **Purpose**

The Kitchen Lead is the heartbeat of the festival's nourishment hub—guiding the preparation and flow of meals with warmth, organization, and intention. This role ensures that all kitchen operations run smoothly, safely, and in alignment with Soulshine's values of sustainability, service, and collective care.

🔧 **Tasks & Responsibilities**

- Oversee daily kitchen operations and lead a team of kitchen crew and volunteers
- Collaborate with the Food & Beverage Crew Lead to align on meal service goals and timelines
- Plan and refine menus in collaboration with the Procurement Lead, considering dietary needs and available resources
- Manage food prep, cooking, and serving processes to ensure timely and nourishing meals
- Maintain cleanliness, organization, and safety in all kitchen areas
- Monitor inventory levels and oversee the maintenance of kitchen equipment
- Offer support to adjacent Food & Beverage teams as needed

🕒 **Time Commitment**

- Participate in pre-festival planning, menu design, and crew coordination
- Be on-site during Long Crew for kitchen setup, orientation, and early meal support
- Lead kitchen team operations throughout the festival weekend
- Help guide kitchen closure, inventory check, and teardown post-festival

Food & Beverage Leads / 🤝 **Volunteer Manager**

✨ **Purpose**

The Volunteer Manager plays a vital role in holding the heart of the kitchen community—coordinating and uplifting the volunteers who prepare, serve, and clean up meals throughout the festival. Through thoughtful scheduling, clear communication, and a welcoming presence, this role ensures the kitchen runs with harmony, joy, and flow.

🔧 **Tasks & Responsibilities**

- Collaborate with HR to recruit and assign volunteers across all Food & Beverage teams
- Schedule kitchen volunteers for prep, serving, and cleanup shifts
- Act as the go-to support for all volunteer-related questions or concerns within the kitchen
- Maintain clear communication between Kitchen Leads and volunteers to ensure everyone feels informed and valued
- Help manage transitions between meal services, keeping the energy positive and the tasks flowing
- Foster a respectful, inclusive, and fun team atmosphere throughout the festival

🕒 **Time Commitment**

- Pre-Festival: Light coordination and shift scheduling in collaboration with HR
- Long Crew: On-site to support early kitchen volunteer arrivals and help set the tone
- Festival Days: Active presence throughout meal times and transitions

Food & Beverage Leads / **Menu & Procurement Lead**

Purpose

The Menu & Procurement Lead is the steward of nourishment planning—designing a festival menu that feeds the body and soul while sourcing ingredients in alignment with Soulshine’s values of sustainability, ethics, and community connection. This role ensures that what we serve reflects how we care.

Tasks & Responsibilities

- Co-create a balanced, delicious, and inclusive menu with Kitchen Leads
- Source all food supplies and ingredients in a timely and efficient manner
- Liaise with farmers, producers, vendors, and delivery contacts
- Work within a defined budget, track purchases, and document spending
- Coordinate with the kitchen team to align inventory with prep timelines
- Support on-the-ground kitchen setup and food delivery logistics during Long Crew

Time Commitment

- **Pre-Festival:** Significant time required for planning, sourcing, vendor coordination, and delivery management
- **On-Site:** Active presence during Long Crew and early festival days to support inventory arrival, storage, and prep flow

Food & Beverage Leads / 🔍 **Build Out & Equipment Lead**

✨ **Purpose**

The Build Out & Equipment Lead is responsible for designing, sourcing, and overseeing the setup of all kitchen spaces and equipment for the festival. This includes kitchen trailers, food storage areas, and cooking equipment—ensuring everything is functional, safe, and ready to serve the crew and community.

🔧 **Tasks & Responsibilities**

- Design and oversee the setup of kitchen trailers and food prep areas
- Source all necessary kitchen equipment and supplies
- Coordinate with other festival teams to ensure space and equipment needs are met
- Ensure all kitchen equipment is in good working condition before and after the festival
- Help with post-festival teardown and equipment storage

🕒 **Time Commitment**

- Pre-festival planning and setup
- On-site during Long Crew build and teardown phases
- Post-festival teardown

Food & Beverage Leads / ☕ **Beverage Lead**

✨ **Purpose**

The Beverage Lead oversees the operation of the Beverage Tent, ensuring that festival-goers receive freshly brewed coffee, tea and other creative options in a warm and welcoming environment. This role focuses on creating an atmosphere of connection and community around the kitchen service.

🔧 **Tasks & Responsibilities**

- Manage the Beverage operations, including sourcing and procuring supplies in collaboration with the Menu & Procurement Lead
- Take Inventory of equipment and collaborate with the Equipment Lead to procure necessary urns, carafes, etc.
- Oversee Beverage team members and ensure they are well-trained and supported
- Ensure the space remains clean, organized, and inviting
- Coordinate with other Kitchen Teams to ensure the Beverage tent runs smoothly

🕒 **Time Commitment**

- On-site during Long Crew setup and festival weekend

Food & Beverage Leads / 🥕 **Prep Cook Manager**

✨ **Purpose**

The Prep Cook Manager supports the heartbeat of the kitchen—ensuring ingredients are washed, chopped, portioned, and ready at just the right moment. By organizing prep workflows and staying in sync with the kitchen team, this role keeps everything flowing smoothly from raw ingredients to nourishing meals.

🔧 **Tasks & Responsibilities**

- Know the menu inside and out to anticipate prep needs in advance
- Ensure ingredients are ready and accessible for the Cooks when needed
- Maintain food safety, cleanliness, and organizational systems in the prep area
- Collaborate closely with Cooks and Kitchen Leads to track real-time needs and adjust priorities

🕒 **Time Commitment**

- Festival Shifts: Morning or evening prep blocks (minimum 2–3 shifts)
- **Required:** Attend a kitchen orientation before your first shift

Food & Beverage Leads / 🍲 Long Crew Kitchen Lead

✨ Purpose

The Long Crew Kitchen Lead ensures the hardworking hands building and packing down the festival are well-fed and well-supported. This role oversees every aspect of food service for the Long Crew—from meal planning and ingredient coordination to leading a dedicated kitchen team—ensuring smooth, nourishing operations during both setup and teardown phases.

🔧 Tasks & Responsibilities

- Develop balanced, hearty menus specifically for the Long Crew
- Coordinate ingredient sourcing with the Procurement Lead
- Lead the Long Crew Kitchen Team before and after the festival
- Ensure kitchen setup, function, and equipment maintenance are handled with care
- Oversee food prep, meal service, and cleanup during build and teardown
- Maintain food safety protocols and a clean, organized kitchen environment

🕒 Time Commitment

- Pre- and post-festival involvement including menu planning, shopping, food prep, and cooking
- On-site during Long Crew setup and teardown phases

Food & Beverage Leads / 🌿 **Foraging Lead**

✨ **Purpose**

The Foraging Lead guides the integration of wild foods into the Soulshine kitchen by leading a team in the ethical identification, harvesting, and preparation of local plants. This role honours the Earth's abundant generosity, fostering a deep connection to the land through sustainable harvest and ancestral foodways, bringing the wild wisdom of Gaia directly to the table.

🔧 **Tasks & Responsibilities**

- Lead the Foraging Team in identifying, respectfully harvesting, and preparing wild plants
- Collaborate with Kitchen Leads to include foraged ingredients in festival meals
- Offer education and guidance on plant identification, uses, and safety
- Ensure all foraging practices align with ecological stewardship and respect for the land

🕒 **Time Commitment**

- Ongoing foraging and preparation throughout the growing season
- Availability for key kitchen integration days during festival prep and/or Long Crew

Food & Beverage Leads / 🍹 Elixir Bar Lead

✨ Purpose

The Elixir Bar Lead is the heartbeat of Soulshine's beverage oasis—overseeing the preparation and flow of smoothies, juices, and wellness drinks. This role blends operational know-how with creativity and care, ensuring that festival-goers have access to fresh, nourishing options throughout the event.

🔧 Tasks & Responsibilities

- Oversee the daily operations of the Elixir Bar and manage the team
- Design and maintain a menu of nutritious, refreshing, and seasonal beverages
- Ensure drinks are prepared efficiently, safely, and with consistency
- Maintain cleanliness, food safety, and aesthetic appeal of the Elixir Bar area
- Train, support, and schedule Elixir Bar team members

🕒 Time Commitment

- On-site during Long Crew setup for Elixir Bar prep and team coordination
- Festival shifts during operating hours (including opening and closing each day)

Food & Beverage Leads / 🍕 **Pizza Oven Lead**

✨ **Purpose**

To stoke the fire and serve up joy! The Pizza Oven Team operates the wood-fired pizza oven, crafting hot, delicious pizzas for festival-goers. This role is all about teamwork, timing, and bringing people together around handmade, heart-filled food.

🔧 **Tasks & Responsibilities**

- Develop a simple, crowd-pleasing pizza menu and coordinate purchases with the Menu & Procurement Lead
- Prepare, assemble, and bake pizzas during scheduled service times
- Collaborate with the kitchen for dough, toppings, and oven-ready prep
- Tend the fire and maintain ideal oven temperature for consistent cooking
- Keep the pizza station clean, safe, and smoothly operating throughout service

🕒 **Time Commitment**

- Festival shifts during scheduled pizza service hours
- Participation in pre-festival prep and planning sessions (menu, materials, oven setup)