Job Posting
The Food Shed Manager

Employer: Land to Table Network Society (reports to the Executive Director)
Term: Full time | 14 months (to end March 2027) with opportunity to renew
Salary/value of contract: $62,000 to $70,000/year (commensurate with experience and FTE rate)

Land to Table (L2T) is hiring an entrepreneurial manager for The Food Shed.

The Food Shed (TFS), under development in Armstrong BC, is a centrally located food procurement, storage, fresh processing, packing and redistribution warehouse set to launch in Fall of 2026. TFS is aimed at connecting our communities' schools, institutions, social service agencies, non-profit organizations, and beyond, to year-round, local, affordable food grown by regional producers.

Background

TFS is an initiative of the Land to Table Network Society (L2T), a non-profit organization working across the North Okanagan and the Columbia/Shuswap to build connections between growing the local food economy and increasing community food security.

L2T has secured a large grant to work with a site partner to establish this regional infrastructure. We are seeking a qualified warehouse and processing room manager with entrepreneurial experience, vision, and some serious project management skills, to join our team.

Position Summary

The Food Shed Manager will support final business plan development and market research, oversee facility development and launch (as guided by the business plan), and manage operations once active.

Key Responsibilities

Responsibilities include creating systems for and overseeing: customer engagement, ordering, inventory, logistics, operationalizing equipment, health and safety compliance, and staff hiring and supervision. The Food Shed Manager will also oversee the following:

- Support final business plan development and operational launch.
- Support construction phase of development.
- Oversee equipment procurement, installation, and systems testing.
- Develop ordering, purchasing, inventory systems, and SOPs.

- Lead supply and demand management efforts (e.g. crop contracting, purchasing agreements, etc.)
- Manage daily warehouse and processing operations and work closely with site partners.
- Coordinate logistics and transportation.
- Train, schedule, and supervise staff and volunteers.
- Build strong relationships with producers, buyers, partners, and agencies.
- Ensure compliance with Worksafe, Food Safe, and facility operating standards.
- Track KPIs, data collection, and support continuous improvement.

Required Qualifications

- Minimum three years in food processing and/or warehouse operations, and demonstrated project management experience.
- Experience supervising staff and managing supplier/client relationships.
- Strong project management and digital skills (Excel, Word, online ordering systems).
- Experience in logistics or supply chain management.
- Knowledge of warehouse procedures and safety standards.
- Food Safe certification (or willingness to obtain).
- Willingness to provide a Criminal Record Check.
- Legally eligible to work in Canada.

Desired Qualifications

- Strong communication and leadership skills.
- Entrepreneurial mindset aligned with L2T values.
- Ability to give and receive constructive feedback.
- Experience with SCM+ or similar software.
- Strong writing and documentation skills.
- Highly organized, detail-oriented, and able to multitask.
- Strong interpersonal skills and ability to work under pressure.
- Sensitivity to organizational values and diverse audiences.
- A sense of humour and positivity – needed in a dynamic project environment.
- A desire to build something new and innovative with a scrappy non-profit team.

To Apply

Please send your cover letter and resume (in one pdf) to **liz@landtotablenetwork.com** with the subject: **The Food Shed Manager Application – Your Name.**
Applications are due at midnight on February 8, 2026.

Websites: landtotablenetwork.com and thefoodshed.ca
Facebook: www.facebook.com/thefoodshed.bc
Instagram: www.instagram.com/thefoodshed.bc
YouTube: www.youtube.com/@NOLandtoTable