

Cook

The *Cook* will have a high degree of maturity and specific skills in their area of responsibility.

The *Cook* will work under the supervision of the Board of Directors.

The *Cook* will work in cooperation with the Camp Director.

Duties:

- The successful candidate will be required to prepare nutritious daily meals and snacks for campers and staff who attend the weekly residential camping programs throughout the summer and the staff.
- Preparation of meals for special diets or special occasions as required
- Maintain a high standard of cleanliness within the kitchen and eating area.
- To complete incident reports as soon as possible.
- Maintain the kitchen and records according to the Provincial Health Standards.
- Complete assigned clean up duties at the end of each Camp.
- Ensure personal items, equipment and assigned area in a cabin or in the lodge is at all times kept in a clean, neat and orderly manner.
- Other duties as required.

Qualifications:

- Training and /or experience in ordering and food preparation.
- Training in food safety standards.
- Current Food Safety certification
- Ability to relate well with children and staff, and work as part of the team.
- Be able to work with minimal supervision.
- Ability to work with and supervise tasks carried out by the cook's assistant.
- Ability to work with the Camp Director to resolve any problems or concerns.
- Be an appropriate role model for children.
- Must have a current First Aid certificate by June 1
- Be able to administer basic first aid,
- To work in relationship with vulnerable individuals who are under the age of consent,
- To have a level 2 Police check by May 1 (of current year)
- WHMIS training (we will provide)

Other:

- Accommodations provided
- Meals provided
- Will be evaluated at mid and end of season by the designated Board representation.