



Camp Kawartha

Outdoor Education Centre • Environment Centre • Summer Camp • Facility Rentals

Main Office: 1010 Birchview Road, Douro-Dummer, ON K0L 2H0

Phone: 705-652-3860 Fax: 705-652-1500

Email: info@campkawartha.ca Website: www.campkawartha.ca

Cook

Camp Kawartha is an award-winning, year-round outdoor and environmental education centre. We offer day & overnight summer camp programs for children, curriculum-linked outdoor education & environmental education programs for students, and facility rentals to a wide variety of user groups.

Camp Kawartha requires an energetic, motivated and career-minded new Cook for the preparation of high-quality food in a timely, efficient, sanitary and consistent manner. The new Cook must be prepared to work in a fast-paced, high-pressure work environment, while maintaining the organizational ability to identify and act on job duties quickly and effectively.

Terms: Year-round, Part-time (#shifts will vary depending on size of bookings, up to 30-35/hrs per week)

Rate: Between \$15 - \$18/hour depending on qualifications and experience

Education: Completion of College or equivalent

Experience: 2-4 years

Responsible to: Food Services Manager

Job Requirements:

- Has an environmental outlook on food. Camp Kawartha also prides itself on having an onsite teaching garden and greenhouse.
- Under the guidance of the Food Services Manager, the Cook follows a comprehensive menu plan for visiting students, campers and groups. The menu follows Canada Food Guide and OCA standards.
- Prepares and cooks nutritious and well balanced meals and snacks for up to 200 children and adults.
- Ensures the kitchen operates under a nut safe environment. Offers alternatives to staff, campers, students, parents, teachers and visitors with food allergies and dietary restrictions.
- Recipe research and development.
- Under the guidance of the Food Services Manager, ensures that adequate food supplies have been ordered, maintains a complete and thorough inventory. Operates within an approved budgetary framework.
- Ensures the kitchen operates under all applicable food safety standards. Is aware of and follows OCA kitchen and food related guidelines .
- Ensures the kitchen operates under the highest standard of cleanliness in food preparation and service.
- Directly supervises and leads the prep cooks and dishwashers for each shift. Deals with minor disciplinary matters.



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Qualifications:

- Demonstrated experience in an institutional or commercial food service environment.
- Knowledge of food allergies and the dangerous implications of not following safe food handling practices in preparing them.
- Experience in cooking a balanced menu for large groups including individuals with food allergies and dietary requirements, such as but not limited to vegetarian, vegan, lactose free, gluten free and nut free.
- Demonstrated understanding of the principles of preparing healthy, local and sustainable food for children and adults.
- Willing to adhere to and champion our food services philosophy.
- Exhibits initiative and self-direction, solid organizational skills and well developed interpersonal skills.
- Ability to supervise, prepare prep lists, keep inventories and work within an approved budget.
- Is positive, courteous and helpful to all visiting students, teachers, parents, campers, participants, and staff. Encourages a cheerful and supportive environment among all kitchen staff.

Credentials:

- Must have clear Criminal Record/Vulnerable Sector check to work near children
 - Standard First Aid & CPR Certificate
 - Safe Food Handler Certificate
 - WHMIS 2015 Certificate
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Qualified applicants should send a cover letter and resume to:

jobs@campkawartha.ca

No Phone Calls Please. Only those selected for an interview will be contacted